

Pier 701

RESTAURANT & BAR

HVRW 2021

DINNER

\$35.95

SMALL PLATES

NEW ENGLAND CLAM CHOWDER

ROASTED CORN SALAD

TOMATOES, BRUSSEL SPROUTS, CRUMBLLED CROUTONS,
PECORINO CHEESE,
LEEK VINAIGRETTE

BOSTON WEDGE

CRUMBLLED BLEU CHEESE DRESSING,
CRISPY PANCETTA

BLACKENED JUMBO CAJUN SHRIMP

CREAMY CHEDDAR CHEESE POLENTA, CORN COULIS,
BLACK BEAN PICO DE GALLO

DRUNKEN P.E.I. MUSSELS

BEER, CORN, POTATO, HERBS, BACON, CHEDDAR &
CAJUN SPICE

LUNCH: FRI - SAT NOON - 3PM

DINNER:

FRI & SAT 3PM - 11PM

SUNDAY 3PM - 9PM

BRUNCH: SUNDAY 11:30 - 3PM

LIKE US ON FACEBOOK

FOLLOW US ON INSTAGRAM @PIER_701

CHECK OUT www.Pier701NY.com

LARGE PLATES

GRILLED ATLANTIC SALMON

SAUTÉED KALE & QUINOA, CHERRY TOMATOES, ROASTED
RED PEPPER SAUCE

LOUISIANA STYLE SEAFOOD GUMBO

CLAMS, SHRIMP, OYSTERS, CHORIZO, ANDOUILLE
SAUSAGE, CHICKEN, OKRA & RICE IN A CAJUN VEGETABLE
BROTH

OVEN ROASTED CHICKEN

SHORT RIB & ANDOUILLE DIRTY RICE, FRIED GREEN
BEANS, GARLIC LEMON & TARRAGON JUS

DRY RUBBED GRILLED SKIRT STEAK

FRENCH FRIES, GREEN BEANS,
CHIMICHURRI SAUCE
PLUS \$5

701 PASTA

RIGATONI, CHICKEN, CHORIZO, ARUGULA,
FRESH MOZZARELLA, VODKA SAUCE

DESSERT

DAILY SELECTION OF DESSERT

Catering Manager Vicki Karrick

Party Rooms Available for All Occasions

Dock & Dine

Live Music & Entertainment

Parties of 8 or more 20% Gratuity

No more than 2 Credit Card transactions

Per table