

PIER 701 BRUNCH

SMALL PLATES

NEW ENGLAND CLAM CHOWDER
12

CAESAR SALAD
PARMESAN, CROUTONS, GARLIC ANCHOVY
DRESSING
14

CLASSIC ICEBERG WEDGE
BLEU CHEESE, SCALLION, BACON, TOMATO
14

TORN BURRATA SALAD
ARUGULA, ORANGE, FIG,
MARCONA ALMOND, TOMATO,
CITRUS VINAIGRETTE DRESSING
18

ADD CHICKEN 7, STEAK, SHRIMP 10

CRISPY BABY BACK HOISIN RIBS
LEMON ZEST BASMATI COCONUT RICE
21

GRILLED SPANISH OCTOPUS
GRILLED VEGETABLES, GARLIC LEMON BUTTER
22

SAUTÉED SHRIMP
GARLIC, LEMON, HERBS, AVOCADO,
MIXED GREENS
21

P.E.I. MUSSELS
FRA DIAVOLO: SPICY MARINARA SAUCE
MEUNIERE: GARLIC, SHALLOT, BUTTER, WHITE WINE
22
ADD FRIES 6

**ALL TABLES ARE RESTRICTED
TO A TIME LIMIT:
2 PEOPLE – 1.5 HOURS
4 PEOPLE – 2 HOURS
6+ PEOPLE – 2.5 HOURS**

Lunch:	Mon - Sat	Noon – 3PM
Dinner:	Mon - Thursday	3PM – 10PM
	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

For catering events contact Vicki Karrick
@ pier701catering@gmail.com
Party Rooms Available For All Occasions

**Dock & Dine Available,
Parties of 6 or more 20% Added Gratuity,
No more than 2 Credit Card Transactions Per Table,
A 3% Fee will be added to all credit card Transactions-
does not apply to debit card.**

LARGE PLATES

OMELET DU JOUR
MIXED GREENS & FRIES
22

BISCUITS & GRAVY
SAUSAGE GRAVY, BUTTERMILK BISCUITS,
2 FRIED EGGS
22

FRENCH TOAST & BERRIES
MIXED BERRIES, WHIPPED CREAM
19

HUEVOS RANCHEROS
CHORIZO BOLOGNESE, HASH BROWNS, PEPPER
JACK CHEESE, 2 FRIED EGGS,
MOLE SAUCE, CRISPY TORTILLAS
22

TANDOORI CHICKEN BOWL
HUMMUS, QUINOA, PITA, FETA, TOMATO, ROMAINE
29

BLACK ANGUS BURGER
LETTUCE, TOMATO, ONION, FRIES
20
CHEDDAR, SWISS, AMERICAN \$3
BACON, EGG \$4

BREAKFAST WRAP OF THE DAY
FRENCH FRIES
MP

VEGAN VEGGIE BURGER
LETTUCE, TOMATO, ONION, AVOCADO,
HUMMUS SPREAD, FRIES
18

**FRESH BAKED ROLLS UPON REQUEST
\$4**

SIDES

9

CHIPOTLE PARMESAN FRIES
PARMESAN CHEESE, CHIPOTLE AIOLI

CRISPY BRUSSELS SPROUTS
HONEY, BACON, CHILI FLAKES

SEASONAL MIXED GREENS

FRENCH FRIES

MAC & CHEESE

SMASHED POTATOES

SWEET POTATO FRIES

PIER 701 BRUNCH

BAR MENU

FRIED CALAMARI
CHIPOTLE AIOLI
19

CHICKEN WINGS
BUFFALO, BBQ, SWEET THAI CHILI,
BLUE CHEESE, CELERY, CARROT
18

FIRECRACKER FRIED SHRIMP
SEASONED CRISPY SHRIMP, CHIPOTLE AIOLI
BLEU CHEESE, CARROTS, CELERY
21

BLACK ANGUS BURGER
BRIOCHE BUN, LETTUCE, TOMATO, ONION, FRIES
20

VEGAN VEGGIE BURGER
LETTUCE, TOMATO, ONION, AVOCADO,
HUMMUS SPREAD, MIXED GREENS
18

KOREAN BBQ
SHORT RIB ON BAO BUNS
RED CABBAGE SLAW,
SESAME GINGER VINAIGRETTE
18

BUFFALO CAULIFLOWER
BLEU CHEESE, CARROTS, CELERY
18

WARM PRETZEL BREAD
CHORIZO CHEESE SAUCE
15

KJ'S BUFFALO CHICKEN SKILLET
CORN TORTILLA CHIPS, SOUR CREAM
17

TILAPIA PO BOY
TARTAR SAUCE, LEMON. FRIES
19

CHEESE QUESADILLA
TOMATILLO, SOUR CREAM
16
ADD BUFFALO CHICKEN 4, SHORT RIB OR SHRIMP 6

THIN CRUST MARGHERITA PIZZA
15
GLUTEN FREE AVAILABLE

CHILLED SEAFOOD

CHILLED MAINE 1-1/4LB
LOBSTER COCKTAIL
COCKTAIL SAUCE, LEMONS
HALF 25 FULL 45

JUMBO SHRIMP COCKTAIL
BLACK PEPPER COCKTAIL SAUCE
22

HALF DOZEN LITTLE NECK CLAMS
COCKTAIL SAUCE, LEMONS
18

HALF DOZEN OYSTERS
TRIO OF SAUCES
18

PIER 701 PASTAS

28

RIGATONI
LINGUINI
CHEESE TORTELLINI

SAUCES

BOLOGNESE
WHITE CLAM
CARBONARA
PRIMVA VERA
VODKA

FLAVORED ICED GREEN TEA \$5
PEACH, MANGO OR RASPBERRY

ASK YOUR SERVER ABOUT OUR DELICIOUS
MOCKTAIL MENU

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