

# Pier 701

RESTAURANT & BAR

---

## 3 COURSE HVRW LUNCH \$22.95

### SMALL PLATES

SOUP OF THE DAY

FRENCH ONION SOUP  
GRUYERE AU GRATIN

FALL SQUASH TRI COLOR SALAD  
OVEN ROASTED FALL SPICED PUMPKIN, ACORN &  
BUTTERNUT SQUASH, TOASTED PUMPKIN SEEDS,  
ROQUEFORT CHEESE,  
BALSAMIC MAPLE TRUFFLE VINAIGRETTE

CLASSIC CAESAR WEDGE  
ROMAINE WEDGE, FRESH PARMESAN, GARLIC  
CROUTONS \*

BUFFALO FRIED SHRIMP  
HOT SAUCE, BLEU CHEESE

SAUTÉED TIGER SHRIMP SKILLET  
OLIVES, HERBS, TOMATOES, FETA, PITA

### P.E.I. MUSSELS

MEUNIERE: WHITE WINE, SHALLOTS, HERBS, CREAM \*  
FRA DIAVOLO: SPICY MARINARA SAUCE \*

---

LUNCH: WED - SAT      NOON - 3PM  
DINNER: WED - THUR    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](http://www.Pier701NY.com)

---

**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

### LARGE PLATES

OMELET DU JOUR  
MIXED GREENS SALAD, FRENCH FRIES

GRILLED ATLANTIC SALMON  
SAUTÉED SPINACH, LEMON BEURRE BLANC

PAN SEARED BRANZINO  
SAUTÉED KALE, QUINOA & MIXED VEGETABLES

BLACK ANGUS BURGER  
LETTUCE, TOMATO, ONION, FRIES

FLAT BREAD PIZZA  
MARGHERITA, GARLIC PARMESAN OR GREEK  
PIZZA AVAILABLE GLUTEN FREE

RIGATONI BOLOGNESE  
TOMATO & MEAT SAUCE  
PASTA AVAILABLE GLUTEN FREE

701 PO'BOY  
SHRIMP, OYSTERS OR FISH DU JOUR  
LETTUCE, TOMATO, FRIES, TARTAR SAUCE  
HORSERADISH SRIRACHA

GRILLED SKIRT STEAK  
FRENCH FRIES, MIXED VEGETABLES, RED WINE  
SAUCE

CHICKEN TINGAS ENCHILADAS  
2 FRIED EGGS, TOMATILLO & MOLE SAUCE,  
QUESO FRESCO, CORN TORTILLAS

### DESSERT

DAILY SELECTION OF DESSERT

# Pier 701

RESTAURANT & BAR

---

## 3 COURSE HVRW DINNER \$32.95

### SMALL PLATES

SOUP OF THE DAY

FRENCH ONION SOUP  
GRUYERE AU GRATIN

FALL SQUASH TRI COLOR SALAD  
OVEN ROASTED FALL SPICED PUMPKIN, ACORN &  
BUTTERNUT SQUASH, TOASTED PUMPKIN SEEDS,  
ROQUEFORT CHEESE,  
BALSAMIC MAPLE TRUFFLE VINAIGRETTE

CLASSIC CAESAR WEDGE  
ROMAINE WEDGE, FRESH PARMESAN, GARLIC  
CROUTONS \*

BUFFALO FRIED SHRIMP  
HOT SAUCE, BLEU CHEESE

SAUTÉED TIGER SHRIMP SKILLET  
OLIVES, HERBS, TOMATOES, FETA, PITA

### P.E.I. MUSSELS

MEUNIERE: WHITE WINE, SHALLOTS, HERBS, CREAM \*  
FRA DIAVOLO: SPICY MARINARA SAUCE \*

### LARGE PLATES

BLACKENED ATLANTIC SALMON  
CRISPY BRUSSEL SPROUTS, BACON, ROASTED  
POTATOES, CAPER LEMON BUTTER

ANDOUILLE CRUSTED COD FISH  
ROASTED FALL SQUASH, FRIED OYSTERS,  
CREOLE BUTTER SAUCE

RIGATONI BOLOGNESE  
TOMATO & MEAT SAUCE  
PASTA AVAILABLE GLUTEN FREE

JERK CHICKEN  
VEGETABLE & TURMERIC BASMATI RICE

GRILLED SKIRT STEAK  
FRENCH FRIES, MIXED VEGETABLES, AND  
ROASTED SHALLOT RED WINE SAUCE

JACK DANIELS BRAISED BEEF SHORT RIB  
SMOKED GOUDA & CORN GRATIN,  
MANGO CHUTNEY

---

LUNCH: WED - SAT      NOON - 3PM  
DINNER: WED - THUR    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](http://www.Pier701NY.com)

---

### 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**

# Pier 701

RESTAURANT & BAR

---

## 3 COURSE HVRW BRUNCH \$22.95

### SMALL PLATES

SOUP OF THE DAY

FRENCH ONION SOUP  
GRUYERE AU GRATIN

FALL SQUASH TRI COLOR SALAD  
OVEN ROASTED FALL SPICED PUMPKIN, ACORN &  
BUTTERNUT SQUASH, TOASTED PUMPKIN SEEDS,  
ROQUEFORT CHEESE,  
BALSAMIC MAPLE TRUFFLE VINAIGRETTE

CLASSIC CAESAR WEDGE  
ROMAINE WEDGE, FRESH PARMESAN, GARLIC  
CROUTONS \*

BUFFALO FRIED SHRIMP  
HOT SAUCE, BLEU CHEESE

SAUTÉED TIGER SHRIMP SKILLET  
OLIVES, HERBS, TOMATOES, FETA, PITA

### P.E.I. MUSSELS

MEUNIERE: WHITE WINE, SHALLOTS, HERBS, CREAM \*  
FRA DIAVOLO: SPICY MARINARA SAUCE \*

---

LUNCH: WED - SAT      NOON - 3PM  
DINNER: WED - THUR    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](http://www.Pier701NY.com)

---

**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

### LARGE PLATES

OMELET DU JOUR  
MIXED GREENS SALAD, FRENCH FRIES

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

HUEVOS RANCHEROS  
CHORIZO BOLOGNESE, PEPPER JACK CHEESE,  
FRIED EGGS, HASH BROWNS & MOLE SAUCE

BANANA BOURBON PECAN BRIOCHE  
FRENCH TOAST  
WHIPPED CREAM

BUTTERMILK PANCAKES  
FRESH SEASONAL FRUIT, PURE MAPLE SYRUP

BLACKENED ATLANTIC SALMON  
CRISPY BRUSSEL SPROUTS, BACON, ROASTED  
POTATOES, CAPER LEMON BUTTER

FLAT BREAD PIZZA  
MARGHERITA, GARLIC PARMESAN OR GREEK  
PIZZA AVAILABLE GLUTEN FREE

BLACK ANGUS BURGER  
LETTUCE, TOMATO, ONION, FRIES

CHICKEN BLT  
GRILLED CHICKEN, AVOCADO, BACON, LETTUCE &  
TOMATO, GARLIC AIOLI

RIGATONI BOLOGNESE  
TOMATO & MEAT SAUCE  
PASTA AVAILABLE GLUTEN FREE

### DESSERT

DAILY SELECTION OF DESSERT