

Pier 701

RESTAURANT & BAR

HVRW 2022

LUNCH
\$29.95

SMALL PLATES

NEW ENGLAND CLAM CHOWDER

CHOPPED SALAD

ROMAINE, ENDIVE, RADICCHIO, ARUGULA,
STRAWBERRY, BLUEBERRY, DRIED CRANBERRY,
BLUE CHEESE, MAPLE YOGURT DRESSING

MIXED GREEN SALAD

CARROT, ONION, TOMATO,
BALSAMIC VINAIGRETTE

TIGER SHRIMP SKILLET

TOMATO, GARLIC, LEMON, KALAMATA OLIVES,
FETA CHEESE, GRILLED PITA

P.E.I. MUSSELS

FRA DIAVOLO: SPICY MARINARA SAUCE

OMELET DU JOUR
MIXED GREENS SALAD, FRIES

GRILLED ATLANTIC SALMON

ROASTED CORN BRUSSELS SPROUT SALAD
RAISIN, CROUTONS, LEEK VINAIGRETTE

SHORT RIB SANDWICH

ONIONS, MUSHROOMS, FONTINA CHEESE
ON FRENCH BREAD, AU JUS, FRENCH FRIES

GRILLED BEEF FILET

MIXED VEGETABLES, MASH POTATOES
GRILLED PEPPERCORN SAUCE
PLUS \$5

701 PASTA

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

LUNCH: FRI - SAT NOON - 3PM
DINNER

FRI & SAT 3PM - 11PM

SUNDAY 3PM - 9PM

BRUNCH: SUNDAY 11:30 - 3PM

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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

LARGE PLATES

Pier 701

RESTAURANT & BAR

HVRW 2021

DINNER

\$39.95

SMALL PLATES

NEW ENGLAND CLAM CHOWDER

CHOPPED SALAD

ROMAINE, ENDIVE, RADICCHIO, ARUGULA,
STRAWBERRY, BLUEBERRY, DRIED CRANBERRY,
BLUE CHEESE, MAPLE YOGURT DRESSING

MIXED GREEN SALAD

CARROT, ONION, TOMATO,
BALSAMIC VINAIGRETTE

TIGER SHRIMP SKILLET

TOMATO, GARLIC, LEMON, KALAMATA OLIVES,
FETA CHEESE, GRILLED PITA

P.E.I. MUSSELS

FRA DIAVOLO: SPICY MARINARA SAUCE

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LARGE PLATES

GRILLED ATLANTIC SALMON

ROASTED CORN BRUSSELS SPROUT SALAD
RAISIN, CROUTONS, LEEK VINAIGRETTE

OVEN ROASTED CHICKEN

SWEET FRIES, GREEN BEANS, ROSEMARY DIJON SAUCE

GRILLED BEEF FILET

MIXED VEGETABLES, MASH POTATOES
GRILLED PEPPERCORN SAUCE
PLUS \$5

701 PASTA

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FRESH MOZZARELLA, VODKA SAUCE

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STRAWBERRY, BLUEBERRY, DRIED CRANBERRY,
BLUE CHEESE, MAPLE YOGURT DRESSING

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CARROT, ONION, TOMATO,
BALSAMIC VINAIGRETTE

TIGER SHRIMP SKILLET

TOMATO, GARLIC, LEMON, KALAMATA OLIVES,
FETA CHEESE, GRILLED PITA

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LUNCH: WED - SAT NOON - 3PM
DINNER: WED - THUR 3PM - 10PM
 FRI & SAT 3PM - 11PM
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LARGE PLATES

OMELET DU JOUR

MIXED GREENS SALAD, FRIES

BISCUITS & GRAVY

2 FRIED EGGS, HAM, BUTTERMILK
BISCUITS & SAUSAGE GRAVY

HUEVOS RANCHEROS

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

FRENCH TOAST AND BERRIES

MIXED BERRIES, WHIPPED CREAM

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