

# LUNCH

## STARTERS

<b>Strecci Focaccia</b> White Bean Hummus, Olive Oil, Sea Salt .....	9
<b>Fall Mache Salad</b> Squash, Goat Cheese, Apples, Pecans .....	20
<b>Butter Lettuce</b> Avocado, Soft Herbs, Sherry Vinaigrette .....	20
<b>Shrimp &amp; Grits</b> Benton's Ham, Chili, Scallions.....	24
<b>Beet Salad with Puffed Grains</b> Brussel Sprout Leaves, Citrus Labne .....	20

## CHOWDER MONTH

Discover four unique recipes  
each week throughout October.

## RAW BAR & SEAFOOD TOWERS\*

<b>Lobster</b> .....	mp
<b>King Crab</b> .....	mp
<b>Jumbo Lump Crab</b> .....	mp
<b>Wild Shrimp</b> .....	mp
<b>East Coast Oysters</b> .....	4/ea
<i>½ Dozen Minimum</i>	
<b>West Coast Oysters</b> .....	4.5/ea
<i>½ Dozen Minimum</i>	
<b>Littleneck Clams</b> .....	2.5/ea
<i>½ Dozen Minimum</i>	

<b>The MetLife</b> .....	145
8 Oysters, 6 Clams, 8 Pink Shrimp, 1 ½ lb. Lobster	
<b>The Vanderbilt</b> .....	175
12 Oysters, 8 Clams, 10 Pink Shrimp, 1 ½ lb. Lobster	

## CHILLED

<b>Acapulco Ceviche</b> .....	27
Shrimp, Scallops, Squid, Avocado	
<b>Local Spanish Mackerel Sashimi</b> .....	25
Wasabi Ponzu, Sea Grapes, Cucumbers	
<b>Tuna Tostada</b> Avocado, Pico de Gallo .....	25

## SUSHI TO GO

**Bento by .7**

### Premium Sushi To-Go, When You Go

Order now for pick up at Bento by .7  
just inside the Met Life Lobby  
or order online, anytime  
for pick up or delivery.

Point Seven featurestwo semi-private dining rooms and  
the newly open Coral Omakase  
available for events and intimate gatherings.

events@pointsevendnyc.com www.coralomakase.com

## BENTO .7 SUSHI

*Premium Sushi Combinations and Signature Sides by Coral Omakase, Crafted to Enjoy In-Service or On The Go.*

<b>KYOTO</b> Signature Vegetarian Maki Rolls, 1 Mizuna, Carrot & Avocado & 1 Cucumber Kanpyo .....	29
<b>TOKYO</b> Spicy Tuna, Salmon Avocado, or Red Crab California Roll + Tuna, Tai, Salmon & Kanpachi Nigiri (1pc ea)....	37
<b>OSAKA</b> Negi-Toro Maki Roll (Add Caviar \$35) + Tuna, Tai, Salmon, Kanpachi Sashimi (1pc ea) .....	44

*All Bento by .7 Boxes Include House Made Koji Miso Soup with Soft Tofu, Fresh Wakame & Scallion + Choice of Side:*

*Steamed Edamame with Tuzu Nori Sea Salt  
Fresh Wakame Seaweed Salad with Kizami Wasabi Ponzu, Blistered Shishito Peppers with Wasabi Soy Salt  
or House Pickled Japanese Cucumbers with Konbu Seaweed Extract.*

## BIG SALADS

<b>Harvest Salad</b> Shrimp, Chilled Eggplant, Roasted Freekeh, Sweet Corn, Peppers, Sesame Brittle .....	33
<b>Avocado Salad</b> Furikake Crusted Salmon, Crispy Buckwheat, Mushrooms, Seaweed Vinaigrette .....	36
<b>Endive Salad</b> Chicken, Blue Cheese, Walnuts, Concord Grapes, Apples & Cranberry Vinaigrette .....	30

## HANDHELD

<b>The P7 Burger</b> Tillamook Cheddar, Pickles, Onions, Special Sauce (add Bacon +4) .....	26
<b>Black Bean-Ancient Grain &amp; Mushroom Burger</b> Tillamook Cheddar, Lettuce, Tomato, Pickles, Special Sauce .....	25
<b>The Lobster Roll</b> Coleslaw, Old Bay Chips .....	44
<b>Baja Shrimp Tacos</b> Avocado, Cabbage, Chipotle Crema .....	24
<b>Fish Sandwich</b> Beer Battered Cod, Tartar Sauce, Coleslaw.....	28

## SIMPLY GRILLED

*Served with Quinoa & Arugula Salad, Choice of Salsa Verde or Wasabi Ponzu Butter*

<b>Swordfish</b> .....	39	<b>Faroe Island Salmon</b> .....	39
<b>Local Montauk Black Sea Bass</b> .....	44	<b>Chicken Paillard</b> .....	28
<b>Hanger Steak</b> .....	39		

## PASTA

<b>Swordfish Bolognese</b> Mafaldini, Breadcrumbs.....	29
<b>Linguine with Clams all'Amalfitana</b> Tiny Clams, Cherry Tomatoes, Calabrian Chili .....	33

## VEGETABLES & SIDES

<b>Mushrooms a la Plancha</b> Rosemary & Sea Salt .....	15
<b>Roasted Acorn Squash</b> Toasted Hazelnuts, Brown Butter, Honey-Miso Glaze .....	12
<b>Stir Fry Brussels Sprouts</b> Ginger, Garlic & Scallions, Sticky Soy .....	12
<b>French Fries</b> .....	10

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.