

LUNCH

RAW BAR & SEAFOOD TOWERS*

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

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

CHILLED

Acapulco Ceviche 27 Shrimp, Scallops, Squid, Avocado
Tuna Tostada Avocado, Pico de Gallo 25

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

events@pointsevendnyc.com
www.coralomakase.com

STARTERS

Strecci Focaccia White Bean Hummus, Olive Oil, Sea Salt 8
Spring Mache Salad Strawberry, Goat Cheese, Pine Nuts, Asparagus 18
Butter Lettuce Avocado, Soft Herbs, Sherry Vinaigrette 18
Eggplant Katsu Pickled Red Onion, Miso Yuzu Aioli 15
Shrimp & Grits Benton's Ham, Chili, Scallions 24

SUSHI BY BENTO AT .7

All Bento's come with Chef Robby's Miso Soup and your choice of Edemame, Shishito Peppers or Seaweed Salad

KYOTO 2 Vegetarian Maki Rolls Mizuna, Carrots & Avocado. Cucumber Kanpyo 29
TOKYO 1 Maki Roll Spicy Tuna, Salmon Avocado, or Red Crab California. 4 pc Sushi Tuna, Tai, Salmon, Kanpachi . 35
OSAKA 1 Maki Roll Negi-Toro (Add Caviar \$35). 4 pc Sashimi Tuna, Tai, Salmon, Kanpachi 42

BIG SALADS

Harvest Salad Shrimp, Chilled Eggplant, Roasted Freekeh, Sweet Corn, Peppers, Sesame Brittle 32
Avocado Salad Furikake Crusted Salmon, Crispy Buckwheat, Mushrooms, Seaweed Vinaigrette 34
Endive Salad Chicken, Blue Cheese, Walnuts, Concord Grapes, Apples & Cranberry Vinaigrette 28

HANDHELD

The PCG Burger Tillamook Cheddar, Pickles, Onions, Special Sauce (add Bacon +4) 26
Black Bean-Ancient Grain & Mushroom Burger Tillamook Cheddar, Lettuce, Tomato, Pickles, Special Sauce 25
The Lobster Roll Coleslaw, Old Bay Chips 42
Baja Shrimp Tacos Avocado, Cabbage, Chipotle Crema 24
Fish Sandwich Beer Battered Cod, Tartar Sauce, Coleslaw 28
Soft Shell Crab Country Fried, Chipotle-Ramp Aioli, Pickled Onions, Coleslaw 33

SIMPLY GRILLED

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

Swordfish 36	Faroe Island Salmon 36
Red Snapper 39	Chicken Paillard 28
Hanger Steak 39	

PASTA

Swordfish Bolognese Mafaldini, Breadcrumbs 29
Porcini Agnolotti Mascarpone, Black Truffle, Chives 34

VEGETABLES & SIDES

Mushrooms a la Plancha Rosemary & Sea Salt 15
Roasted Sweet Potato Salsa Verde 10
French Fries 10

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