

DINNER

SUSHI UNROLLED

add Caviar or Uni 30

- Spicy Tuna** 29
Tobiko, Red Onion, Shio Kombu
- Grilled Maitake Mushrooms** 23
Kanpyo, Daikon Sprouts, Miso Mustard
- Red Crab** 28
Scallion Cream, Sweet & Sour Sauce
Rice Pearls

DOCK TO DISH

We are proud members of Dock to Dish
A sustainable seafood company
working with New York's top Chefs
to deliver the freshest fish on earth
with products sourced exclusively
from the waters off Montauk, New York.

TAKE A DEEP DIVE

- The Point Seven name refers to the earth being seven-tenths water
- Our bar counters and main dining room tables are made from recycled plastic bottles recovered from our oceans. We care!
- We serve traceable, responsibly harvested seafood
- Coral Omakase is overseen by Chef Robby Cook
- Our retail experience Bento by .7 is available for on-the-go sushi Monday through Friday in the lobby of the Met Life Building

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

RAW BAR & SEAFOOD TOWERS*

- Lobster**..... mp
- King Crab**..... mp
- Jumbo Lump Crab** mp
- Wild Shrimp** mp
- East Coast Oysters** 4/ea
½ Dozen Minimum
- West Coast Oysters** 4.5/ea
½ Dozen Minimum
- Littleneck Clams** 2.5/ea
½ Dozen Minimum

- Tuna Tostada**..... 24
Avocado, Pico de Gallo
- Acapulco Ceviche** 27
Shrimp, Scallops, Squid, Avocado
- Gamberi Rossi on Toast** 32
Calabrian Chili, Lemon Agrumato, Caviar

- 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

Point Seven features two semi-private dining rooms available for events and intimate gatherings.

events@pointsevendnyc.com

SMALL PLATES

- Strecci Focaccia** White Bean Hummus, Olive Oil, Sea Salt 8
- Butter Lettuce** Avocado, Soft Herbs, Sherry Vinaigrette 18
- Spring Mache Salad**..... 20
Strawberry, Goat Cheese, Pine Nuts, Asparagus
- The Fish "Schtick"** Local Fluke, Tartar Sauce, Caviar..... 32
- Shrimp with Garlic & Oil** Grilled Bread..... 21
- Chicken Fried Soft Shell Crab** Pickled Onion, Chipotle Ramp Aioli . 29
- Pork & Shrimp Potstickers** Sweet Chili-Truffle Sauce 25
- Shrimp & Grits** Benton's Ham, Garlic-Chili Butter, Scallions 24
- Grilled Octopus** Chickpeas, Fennel Pollen, Tomato, Chermoula 29
- Spanish Anchovy Toast** Brown Egg Butter, Pickled Fresno 19
- Fried Royal Red Shrimp** Chili-Yuzu Aioli 24

LARGE PLATES

- Handmade Spaghetti alla Chitarra** 39
Riccio di Mare, Calabrian Chili
- Caribbean Fish Stew** Achiote, Tomatoes, Coconut 48
- Pan Seared Fluke** Potato Gratin, Caviar Beurre Blanc..... 43
- Spring Vegetable Risotto** Peas, Asparagus, Morels 36
- Steamed Tilefish in Banana Leaf** Flor de Calabaza, Guajillo Broth .. 44
- Grilled Swordfish** Artichoke, Olives, Arugula, Tomato 36
- Pan Roasted Sasso Chicken** Morels, Asparagus, Potato, Madeira.... 35
- Filet Mignon** Confit Potatoes, Spinach, Bone Marrow 62

VEGETABLES & SIDES

- Glazed Asparagus** 16
Croutons, Cheddar, Tarragon
- Mushrooms a la Plancha** Rosemary & Sea Salt 15
- Roasted Sweet Potato** Salsa Verde 10
- Shrimp Chaufa (Peruvian Fried Rice)** 14
Ginger Soy, Cumin, Aji Amarillo
- Mashed Potatoes** Butter, Sea Salt 12
- "Peas & Carrots"** Thai Flavors..... 12