



# Seneca Harbor Station Dinner Menu



## Seneca Harbor Salads

### Caesar Salad

Fresh romaine lettuce with seasoned croutons and aged shredded parmesan cheese

With Chicken

With Shrimp

With Crab Cake

With Steak

With Salmon

### Seafood Salad

A blend of lobster & shrimp with cucumber, celery, mayo, scallions, fresh tarragon, lemon zest and cayenne pepper. Served on a bed of mixed greens with tomatoes, cucumbers and red onion with creamy seafood dressing on the side

### Steak Salad GF

This low-carbohydrate favorite includes sirloin steak, mixed greens, tomato, red onion, cucumber, with crumbly bleu cheese, served with our house balsamic vinaigrette

### Grilled Applejack

### Chicken Salad GF

Mixed greens, grilled chicken, with toasted almonds, and pecans, tomato and red onion, finished with a sweet balsamic vinaigrette and topped with grilled apples, pecorino Romano and parmesan cheese

### Southwest Chicken Salad GF

Grilled chicken on mixed greens with our home-made salsa blend of black beans, red onion, tomato, corn, and cilantro with tortilla chips and roasted jalapenos, served with our chipotle BBQ ranch dressing

### Jackie's House Salad

Mixed greens with kalamata olives, onion, tomato, cucumber, croutons and choice of dressing  
Sm. Lg. with Chicken, with Shrimp, with Crab Cake

#### Salad Dressings:

Country French, Ranch, Honey Mustard,  
Parmesan Peppercorn, Balsamic Vinaigrette  
Lite Red Wine Vinaigrette, Thousand Island  
Creamy Bleu Cheese Dressing Crumbled Bleu Cheese

## Children's Menu

All served with a side  
for our friends 10 and under:

Tony's Pasta & Meatballs

Mariah's Popcorn Shrimp

Christopher's Cheeseburger

William's Macaroni & Cheese

Alexis' Chicken Tenders

Sixteen hundred and ninety-nine pennies

## Sailor Sides

French Fries

Roasted Potatoes GF

Garlic Mashed Potatoes GF

Coleslaw GF

Seasoned Rice GF

## Premium Sides

Sweet Potato Fries GF

Sautéed Mushrooms

Onion Rings

Sauteed Vegetables GF

## Dockside Appetizers

### New England Clam Chowder GF

Our *famous* New England clam chowder  
Homemade Soup of the day  
Cup Bowl

### Crab Cakes

Two of our homemade Seneca Harbor crab cakes with succulent crab meat blended with vegetables and spices lightly fried and served with traditional tartar sauce

### Shrimp Cocktail GF

Chilled tender shrimp served with our signature cocktail sauce

### Mussels

One pound of our tender mussels sautéed in scampi butter and white wine.  
Served with seasoned baguettes

### Pot Stickers

Six delicious pork pot stickers with coleslaw and ponzu sauce

### Crustini Fresca

Toasted Italian Bread covered with a blend of diced tomatoes, garlic, basil, mozzarella cheese and our house balsamic vinaigrette

### Coconut Shrimp

Lightly fried golden crisp coconut shrimp served with our boom boom sauce

### Lobster & Shrimp Dip

A shareable cheesy blend of lobster, shrimp, artichokes, herbs and spices. Served with garlic bread crisps

### Calamari

Hand battered calamari lightly fried and served with banana peppers, parmesan cheese, boom boom and marinara sauce


### Cheesesteak Eggrolls

Delicious homemade prime rib, eggrolls with roasted red peppers, mozzarella, monterey jack served with horsey sauce

### Ahi Tuna GF

Sashimi grade yellow fin tuna, encrusted with sesame seeds, pan seared and served sliced on a bed of mixed greens with wasabi vinaigrette

Gluten Friendly—GF

Spicy— 

## Beverages

Pepsi – Diet Pepsi – Mist Twist – Ginger Ale –  
Iced Tea – Lemonade – Orange Gatorade

### Juices

Orange – Cranberry – Apple – Pineapple –  
Grapefruit – Tomato

Milk Chocolate Milk

Coffee and Hot Tea

20% gratuity added to parties of 8 or more



## Seneca Harbor Station Boatsmans Grill

Served with fresh baked Italian bread for the table, and one side. Make your side a premium side for an additional .99  
Add garden salad for 5.99

### Steak & Crab Cake

A half pound Black Angus sirloin with fresh herb butter and a handmade crab cake served with tartar sauce

### Filet Mignon Oscar

A half-pound grilled USDA Angus beef filet, topped with asparagus and our luscious lobster sauce 55.99 Fresh garlic herb butter only

### Porterhouse Steak

A 20 oz. bone in porterhouse grilled to order and brushed with fresh garlic herb butter

### Seneca Steak & Grilled Shrimp

A half pound Black Angus sirloin seasoned and topped with grilled shrimp, served with our fresh garlic herb butter

### Chili Espresso Ribeye

Our 16 oz. ribeye rubbed with a bold mix of chili's, espresso beans and a sweet cabernet reduction, or simply with garlic herb butter

### Swiss Cabernet Angus Burger

A half-pound burger of sirloin, ribeye, and strip steak Angus beef topped with caramelized onions, bacon, Swiss cheese, lettuce, tomato, and our sweet cabernet reduction served on a toasted bun

### Stuffed Portobello Mushrooms GF

Two grilled caps filled with a blend of veggies and cheese served over sautéed spinach

### Caprese Chicken Florentine GF

Grilled marinated chicken breast over wilted spinach with tomato, basil, our homemade balsamic drizzle and finished with melted fresh mozzarella cheese

### St. Louis Ribs GF

A full rack of our slow cooked, fall off the bone pork ribs with our Seneca Harbor signature BBQ sauce, or dry rub

### BBQ Ribs & Shrimp GF

A half rack of tender St. Louis ribs and grilled shrimp glazed with our Seneca Harbor signature BBQ sauce

Gluten Friendly—GF

Spicy – 

## Harbor Seafood Classics

Served with fresh baked Italian bread for the table, and one side. Make your side a premium side for an additional .99  
Add garden salad for 5.99

### Fresh Grilled Salmon with Lobster Sauce

Fresh grilled salmon topped with rich creamy lobster sauce, fresh tarragon and a dash of brandy

### Fresh Grilled Salmon

Fresh grilled salmon brushed with orange ginger glaze, or lightly seasoned with sea salt and black pepper

### Captain's Broiled Seafood Platter

Our homemade crab cake lightly fried, with broiled shrimp in scampi sauce, and broiled haddock with lobster sauce, served with traditional tartar and cocktail sauce

### Crab Stuffed Haddock

Three quarter pound fresh filet of haddock stuffed with crab meat topped with our homemade lobster butter

### Maui Luau Shrimp & Chicken GF

Grilled boneless chicken breast with grilled shrimp skewers brushed with Thai sweet chili sauce and pineapple served over rice

### Crab Cake Dinner

Three of our homemade crab cakes with succulent crab meat, vegetables and spices, lightly fried and served with traditional tartar sauce

### Ultimate Shrimp Trio

Ten broiled shrimp scampi, five fried shrimp and five grilled shrimp served with rice, and cocktail sauce

### Chicken & Shrimp Orleans GF

Grilled chicken and shrimp topped with Cajun Orleans sauce over seasoned rice

**Enhance any entrée salad, Grill, Seafood, or Pasta Entrée with any of the following add on dishes:**

#### Premium Lobster Mac-n-Cheese

Creamy parmesan, mozzarella and asiago cheeses with lobster and cavatappi topped with one large bacon wrapped shrimp.

Jumbo Shrimp Scampi with creamy scampi sauce

## Lakeside Pastas

Served with fresh baked Italian bread for the table

Add garden salad for 5.99. All pasta entrees can be made with gluten free pasta for an additional 1.99

### Seafood Pasta Bianco

A combination of shrimp, clams and mussels sautéed in our seafood alfredo sauce with a hint of garlic, served over linguini

### Seafood Pasta Rosso

A combination of shrimp, clams and mussel sautéed in our signature pescatore red sauce, served over linguini

### Shrimp Pasta Alfredo

Three Quarter-pound of tender shrimp, sautéed in our seafood alfredo sauce, served over linguini

### Lobster Pasta Aromatizzato

Sweet lobster prepared in a creamy tobasco lobster sauce over linguini

### Lobster Mac-n-Cheese

Creamy parmesan, mozzarella and asiago cheeses with lobster and cavatappi topped with two large bacon wrapped shrimp.

### Stuffed Rigatoni

Rigatoni filled with Ricotta cheese and served with our own marinara sauce

### Mediterranean Chicken Pasta

Sautéed chicken, sweet peppers, broccoli, kalamata olives, garlic, and hot peppers tossed in white wine and olive oil with penne pasta & feta cheese, may also order as vegetarian with shrimp

### Chicken Rigatoni

Sautéed chicken in a tomato, sherry cream sauce with roasted red peppers and a hint of pepperoni tossed with Rigatoni pasta

### Chicken Parmesan

Boneless breaded chicken breast served over linguini topped with our marinara sauce and mozzarella cheese.