



Seneca Harbor Station

Please inform your server of any food allergies. While we take precautions, we cannot guarantee that menu items will be free from cross-contamination.



Seneca Harbor SALADS

Caesar Salad

Fresh Romaine lettuce with seasoned croutons and aged shredded parmesan cheese 16.99
With Chicken add 8
With Shrimp add 10
With Crab Cake add 11
With Steak 13

Seafood Salad

A delicious, 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 27.99

Steak Salad GF

This no-carbohydrate favorite includes mixed greens, tomato, red onion, cucumber, with crumbly bleu cheese, served with our house balsamic vinaigrette 29.99

Southwest Chicken Salad GF

Grilled chicken on mixed greens with our black bean, red onion, tomato, corn, and cilantro salsa with tortilla chips and roasted jalapenos, served with our chipotle BBQ ranch dressing 25.99

Grilled Applejack GF Chicken Salad

Mixed greens, grilled chicken, with toasted almonds, pecans, tomato and red onion, finished with a sweet balsamic vinaigrette and topped with grilled apples, pecorino Romano and parmesan cheese 26.99

House Salad

Mixed greens with Kalamata olives, red onion, tomato, cucumber, croutons and choice of dressing
Sm. 12.99 Lg 15.99 with Chicken add 8, with Shrimp add 10, with Crab Cake add 11

Pierside Lunch Entrees

Served with Fresh Baked Italian Bread
Add Garden Salad for \$6.99

Shrimp Pasta

Quarter-pound of tender shrimp, sautéed over linguini in our seafood alfredo sauce 25.99

Seafood Rosso Seafood Bianco

Shrimp, clams & mussels sautéed in our signature pescatore red sauce, or with our seafood alfredo sauce served over linguini 24.99

Served with Fresh Baked Italian Bread, and choice of a side
Add Garden Salad for \$6.99 Gluten free Patsa add \$1.99

Sirloin Steak

A Black Angus sirloin grilled to order, brushed with our signature herb & garlic butter 34.99

St. Louis Ribs GF

A half rack of fall off the bone St. Louis pork ribs with Seneca Harbor's signature BBQ sauce 29.99

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 22.99

Sailor Sides

Sautéed Vegetables GF 6.99 Onion Rings 6.99
French Fries 5.99 Cole Slaw GF 5.99
Crumbled Bleu 1.00 Sweet Potato Fries GF 6.99

Hearty Harbor ANGUS BURGERS & SANDWICHES

Served with our homemade chips and a pickle

Add a side to any sandwich for 4.99
Add a house salad to any sandwich for 6.99

Crab Cake Sandwich

Seneca Harbor hand made recipe of delicious crab and spices served on a toasted bun with tartar sauce 24.99

Swiss Cabernet Angus Burger

Juicy 1/2 lb. 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 23.99

Build an Angus Burger

Add any topping to your juicy one-half pound sirloin, ribeye, & strip steak Angus burger 20.99

Mushrooms .99, Onions .49, Hot Peppers .79
American Cheese .99, Swiss Cheese .99,
Cheddar Cheese .99, Blue Cheese .99, Bacon 1.49
BBQ Sauce

Pulled Pork Sandwich

Low and slow smoked pork piled high with our signature barbeque sauce on a toasted bun 20.99

French Onion Steak Sandwich

Shaved angus steak smothered in grilled onions and melted Swiss cheese on a fresh Italian roll with au jus 24.99

Grilled Portobello

Marinated mushroom cap filled with sautéed vegetables, mozzarella cheese and fresca on a toasted bun 19.99

Grilled Pesto Chicken Sandwich

Marinated chicken breast topped with bacon, fresh mozzarella and our house basil pesto mayo served with lettuce tomato on a toasted bun 20.99

Harbor Turkey Panini

Sliced turkey breast with prosciutto ham, tomatoes, basil and fresh mozzarella on a bed of spinach topped with a pesto mayo on Italian bread 21.99

Reuben

Corned beef with Thousand Island dressing, sauerkraut and Swiss cheese on grilled marbled rye 22.99

Fish Sandwich

Crispy hand breaded Haddock served with tartar sauce on a toasted bun and Cole slaw 21.99


Fish & Chips

A classic, crispy, beer battered haddock served with French fries, cole slaw and traditional tartar sauce 24.99

Seafood Roll

Toasted New England style roll stuffed with blend of lobster, shrimp, cucumber, celery, mayo, scallions, fresh tarragon, lemon zest and cayenne pepper 21.99

Gluten Friendly—GF

Spicy— 

20% gratuity added to parties of 6 or mo

Dockside Appetizers

New England Clam Chowder GF

Our *famous* New England Clam Chowder or
Homemade Soup of the day GF
Cup 8.99 Crock 11.99

Calamari

Hand battered calamari lightly fried with
parmesan cheese, banana peppers, served with
boom boom & marinara sauce. 21.99

Shrimp Cocktail GF

Tender, chilled shrimp served with
Seneca Harbor signature cocktail sauce 19.99

Mussels

One pound of our mussels sautéed in scampi
butter and white wine served with
seasoned baguettes 23.99

Pot Stickers

Six delicious pork pot stickers with cole slaw and
ponzu sauce 19.99

Crustini Fresca

Toasted Italian bread topped with a blend of diced
tomatoes, mozzarella cheese, garlic, basil and
extra virgin olive oil 16.99

Coconut Shrimp

Lightly fried golden crisp coconut shrimp. Served
with our boom boom sauce. 20.99

Seafood Dip

A shareable cheesy blend of lobster, shrimp,
artichokes, spinach, herbs and spices. Served with
garlic bread crisps 21.99

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. 25.99


Cheesesteak Eggrolls

Delicious homemade prime rib eggrolls with
roasted red peppers, mozzarella, Monterey jack
served with horsey sauce 16.99

Ahi Tuna GF

Sashimi grade yellow fin tuna, encrusted with
sesame seeds, pan seared and served sliced on a
bed of greens with wasabi vinaigrette 20.99

Gluten Friendly—GF

Spicy— 



Seneca Legacy



Seneca Spirit

The casual elegance of
this finely appointed ves-
sel is complemented by
her friendly crew. Our
officers and staff promise
to spoil you from stem to
stern. Whether sailing for
dinner, lunch, cocktail, or
an entertainment cruise,
you will experience ele-
gant dining afloat execut-
ed with style and charm.

Enjoy a hour long
narrated tour by day or a
sunset cruise in the even-
ing from the open air up-
per deck or from inside
the climate controlled
main deck. Take in the
beauty of Seneca Lake

Captain Bill's Seneca Lake Cruises
Call for reservations 607-535-4541

Seneca Harbor Station



Thank you for
Dining with us!

Children's Menu

For our friends 10 and under, served with a side.

Tony's Pasta & Meatballs
Christopher's Cheeseburger
Mariah's Popcorn Shrimp
William's Macaroni & Cheese
Alexis' Chicken Tenders

Sixteen hundred and ninety-nine pennies — 16.99

Beverages

Free refills on Soda, Iced Tea and Lemonade

Soda, Iced Tea, Lemonade or
Orange Gatorade 3.99
Juices 4.49
Milk 3.99
Chocolate Milk 4.49
Coffee or Hot Tea 3.99

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Desserts

Harbor Raspberry Bongo

THIS ONE YOU MUST TRY!

Our signature Cream Puffs with mascarpone and cream
cheese sweetened with raspberries, topped with choc-
olate sauce and a touch of Chambord 13.99

Reeses Peanut Butter Pie

Chocolate & peanut butter mousse with chocolate
cookie crust, topped with peanut butter drizzle &
Reeses peanut buttercups 11.99

Chocolate Lava Cake A La Mode

Moist chocolate bundt cake filled with
creamy rich chocolate ganache 12.99

Key Lime Pie

Creamy and sweet with fresh lime zest filling topped
with whipped cream 11.99

Homemade Bread Pudding

Seneca Harbor Station's own delectable cinnamon and
white chocolate recipe. Served warm, and drizzled with
a cream cheese glaze 13.99

Homemade Apple Crisp

Old Fashioned and timeless, our homemade classic
recipe, loaded with apples and our buttery
crisp topping 12.99 a la mode 14.99

Chocolate Torte GF

A dark chocolate flourless cake finished with a
ganache topping 11.99

20% gratuity added to parties of 6 or more