



# Seneca Harbor STATION

Welcome to Seneca Harbor Station. This station, originally known as the Northern Central Railroad Station, was built in 1876. The station opened for business on July 10 of that year.

The Northern Central Station underwent name changes and design modifications as she withstood the test of time, serving as a passenger and freight depot for over 100 years. As the railroads declined, the Watkins station was downscaled to a single office for ConRail operations. By the early 1980s, the station was completely abandoned and had fallen into disrepair.

Adding to Captain Bill's Seneca Lake Cruises, the Simiele family renovated the station in 1999. Seneca Harbor Station opened for dining that June. After 125 years, this historic building is once again graciously serving visitors and residents of Watkins Glen.

Log on to our website and we will keep you posted of upcoming events ~ [www.senecaharborstation.com](http://www.senecaharborstation.com)

Call us for your next catered event at 607.535.6101

*Thank you for dining with us!*



## *Seneca Harbor* **SALADS**

### **Caesar Salad**

Fresh Romaine lettuce with seasoned croutons and aged shredded parmesan cheese 6.99

With Chicken 9.99

With Jumbo Lump Crabcake 12.99

### **Fisherman's Salad**

A delicious creamy blend of crab and shrimp with scallions, peppers, lemon juice and spices. Served on a bed of mixed greens with tomatoes, cucumbers and red onion 11.99

### **Spinach Cobb Salad**

This no carbohydrate favorite includes spinach, egg, bacon, tomato, turkey, scallions, and crumbly bleu cheese, served with our red wine vinaigrette 12.99

### **Grilled Applejack Chicken Salad**

Mixed greens, marinated chicken, with toasted almonds, pecans, tomato and red onion, finished in a sweet balsamic vinaigrette and topped with grilled apples, pecorino romano and parmesan cheese 11.99

### **Jackie's House Salad**

Fresh garden salad with tomato, cucumber and croutons with choice of dressing 3.99

## *Dockside* **APPETIZERS**

### **New England Clam Chowder**

Our famous clam chowder  
Cup 2.99 Crock 4.99

### **Homemade Soup of the Day**

#### **Crab Cakes**

Two of our own homemade crab cakes. Succulent crab and spices, golden fried and served with our traditional tartar sauce 8.99

#### **Jumbo Shrimp Cocktail**

Chilled tender jumbo shrimp served with our signature cocktail sauce 9.99

#### **Mussels**

Two dozen tender mussels sautéed in scampi butter and white wine. Served with seasoned baguettes 9.99

#### **Steamed Clams**

Fresh succulent Little Neck clams, served with drawn butter 11.99

#### **Scallops Wrapped in Bacon**

Scallops wrapped in bacon sautéed and topped with a chive lemon butter sauce and crisp seasoned leeks 7.99

#### **Crustini Fresca**

Grilled crustini topped with a blend of diced tomatoes, garlic, basil and extra virgin olive oil and finished with mozzarella cheese 5.99

#### **Grilled Pizza**

Ask your server about our pizza of the day 7.99 to 8.99

#### **Lobster & Shrimp Dip**

A creamy blend of lobster, shrimp, artichokes, herbs and spices. Served with toasted seasoned bread crisps 8.99

#### **Seafood Sampler**

A collection of bacon wrapped scallop, mini crab cakes, and jumbo fried clam strips served with cocktail and tartar sauce 11.99

#### **Fried Mozzarella**

Batter-dipped fried mozzarella sticks with traditional red sauce 6.49

## *Our Own Boatman's* **GRILL**

*Served with bread, salad and a side.*

### **Filet & Shrimp Orleans**

Jumbo shrimp sautéed in our savory barbecue butter sauce, served over rice and accompanied by a petite filet 21.99

### **Filet Mignon**

A center cut filet grilled to order and served with our fresh herb & garlic butter 24.99

### **BBQ Chicken and Ribs**

A half pound rack of smoked ribs and chicken breast glazed with our Seneca Harbor signature BBQ sauce 16.99

### **New York Strip**

Three-quarter pound fresh cut strip grilled as you like it, topped with our fresh herb and garlic butter 22.99

### **Angus Prime Rib**

Slow roasted Angus beef with special seasonings and Seneca Lake red wine au jus 20.99

### **Seneca Sirloin & Jumbo Shrimp**

A half-pound Angus steak seasoned and topped with jumbo crispy fried shrimp, served with our fresh garlic herb butter 17.99

### **St. Louis Ribs**

A one pound rack of smoked St. Louis style pork ribs with our Seneca Harbor signature BBQ sauce 17.99

### **Kobe Beef Burger**

A half pound of Kobe beef, grilled and dressed with sautéed mushrooms, fresh herbs, garlic and shallots served on a Kaiser roll 14.99

### **Stuffed Portabella Mushrooms**

Two grilled caps filled with a blend of veggies and cheese, served over sautéed spinach 14.99

### **Marinated Chicken Breast**

Boneless chicken breasts, marinated in zesty Italian seasoning, grilled and topped with a blend of tomatoes, basil and mozzarella 15.99

## *Our Seafood* **PASTAS**

*Served with bread and our house salad.*

### **Seafood Pasta**

Half-pound combination of shrimp, clams and mussels sautéed in our cream sauce with a hint of garlic or a traditional red sauce, served over linguini 18.99

### **Shrimp Pasta**

Half-pound of tender shrimp, sautéed in our cream sauce and served over linguini 17.99

*Add any of the following to any entrée salad or any dish off of our Boatman's Grill Selection, Pasta Selection or Harbor Classics Selection*



One pound snow crab legs 9.99

Skewered scallops wrapped in bacon over rice topped with our fresh herb and garlic butter 6.99

Shrimp skewers over rice topped with our southern barbecue sauce 6.99

Petit Filet Mignon 12.99

### **Lobster Raviolis**

Lobster filled raviolis in a lobster cream sauce topped with lobster meat and fresh basil 19.99

### **Stuffed Rigatoni with Vodka Sauce**

Rigatoni filled with ricotta cheese, served with our own tomato and cream vodka sauce 13.99

### **Mediterranean Chicken Pasta**

Sautéed chicken, sweet peppers, broccoli, Kalamata olives, garlic and hot peppers tossed with penne and feta cheese 16.99

## *Harbor Seafood* **CLASSICS**

*Served with bread, salad and a side.*

### **Fresh Atlantic Salmon**

Fresh grilled salmon topped with a citrus and ginger glaze 19.99

### **Tilapia**

Broiled tilapia in a cream chardonnay sauce with spinach and mushrooms 17.99

### **Captain's Broiled Seafood Platter**

Crab cake, shrimp, scallops and fish broiled in lemon and butter, served with our traditional tartar sauce and cocktail sauce 21.99

### **Captain's Fried Seafood Platter**

Crab cake, shrimp, Scallops and fish fried golden brown and served with our traditional tartar sauce and cocktail sauce 19.99

### **Grilled Lobster Tail with Crab Cake Minis**

A half-pound lobster tail, grilled with olive oil, lemon and dill accompanied by three crab cake minis. Served with drawn butter and our traditional tartar sauce 28.99

### **Maui Luau Shrimp & Chicken**

Grilled boneless chicken breast with grilled shrimp skewers brushed with our Thai sweet chili sauce and pineapple and served over rice 17.99

### **Crab Cake Dinner**

Two of our own hand made jumbo lump crab cakes served with our traditional tartar sauce 19.99

### **Snow Crab Legs and Crab Mini Cakes**

One pound of sweet snow crab accompanied by three crab cake minis. Served with drawn butter and our traditional tartar sauce 18.99

### **Ultimate Shrimp Trio**

Ten broiled shrimp scampi, five grilled shrimp, and five fried shrimp served with rice and our signature cocktail & tartar sauce 20.99



## *First Mate* **CHILDREN'S MENU**

*Kids meals include a soft drink in a take home cup.*

For our friends 10 and under, choose from the following.  
All items served with a salad and fries

**Tony's Pasta & Meatballs**  
**Christopher's Cheeseburger**  
**Mariah's Grilled Cheese**  
**William's Macaroni & Cheese**  
**Alexis's Chicken Tenders**

Five hundred and ninety-nine pennies – 5.99

## **SAILOR SIDES**

Sautéed Vegetables 2.49  
French Fries 2.49  
Cole Slaw 1.49  
Jackie's House Salad 3.99  
Creamy Bleu Cheese Dressing .50  
Crumbled Bleu Cheese 1.00  
Garlic Mashed Potatoes 2.49

*Sweetwater*  
**DESSERTS**

**The Harbor  
Raspberry Bongo**

THIS ONE YOU MUST TRY!

Cream puffs surrounded by a mountain of mascarpone and cream cheese sweetened with raspberries, topped with chocolate sauce and a touch of chambord 6.99

**Reese's Peanut Butter Pie**

Simply the best peanut butter pie you have ever had! 4.99

**Chocolate Lava Cake A La Mode**

Moist chocolate bundt cake filled with creamy rich chocolate ganache 5.99

**Key Lime Pie**

A traditional key lime pie, light and creamy 4.99

**New York Cheesecake**

A classic New York style cheesecake topped with raspberries 4.99

**Homemade Bread Pudding**

Seneca Harbor Station's delectable cinnamon and white chocolate recipe. Served warm and drizzled with white chocolate glaze 4.99

*Treat yourself to an after dinner specialty coffee or liqueur*



*Relax with a bottle of wine and enjoy your meal!*

*Seneca Station*  
**BEVERAGES**

*Free refills on Soda, Iced Tea and Lemonade*

**Pepsi • Diet Pepsi  
Sierra Mist • Ginger Ale  
Iced Tea • Lemonade**

1.99

**Juices**

Orange • Cranberry • Apple  
Pineapple • Grapefruit

1.79

**Milk**

1.79

**Chocolate Milk**

1.79

**Coffee and Hot Tea**

1.49

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*Seneca Harbor Station*  
**WINES, SPIRITS & BEER**

**Welcome to Finger Lakes  
Wine Country**

*We invite you to enjoy our award  
winning wines by the bottle or  
by the glass. Our wine list will acquaint  
you with our bottled wine selection*

**Sangria Rojo**

Traditional Fresh Fruit Red Wine!

*Served by the glass or pitcher*

**Seneca Harbor  
Wines by the Glass**

Chardonnay, Glenora

White, Glenora

Blush, Glenora

Riesling, Glenora

Merlot, Bohemian Highway

Cabernet Sauvignon, Glenora

Red Cat, Hazlitt

Raspberry Spumante, Glenora

Pinot Grigio, Barefoot

**Harbor Frozen Drinks**

**Pina Colada**

Pineapple, coconut and rum

**Margaritaville**

Our delicious blend of tequila,  
triple sec and lime

**Strawberry Daiquiri**

The perfect blend of strawberries and rum

**Glen Mudslide**

An avalanche of chocolate, coffee and  
Irish cream liqueur

*See our entire frozen drink menu*

**Bottle Beer**

**Domestic**

Miller Lite • Coors Lite

Michelob • Michelob Light

Michelob Ultra

Budweiser • Bud Light

Bud Light Lime

Samuel Adams

Sierra Nevada Pale Ale

Ithaca Apricot Wheat

Ithaca Pale Ale

Yuengling Amber

O'Douls Amber

**Imported**

Labatts Blue • Labatts Blue Light

Dos Equis Amber

Guinness • Bass Pale Ale

Blue Moon Wheat

Molson XXX • Heineken

Beck's • Beck's Dark

Corona

Smirnoff Raspberry

**Ales and Lagers on Draft**

Yuengling Amber

Shock Top

Labatts Lite

Killian's Red