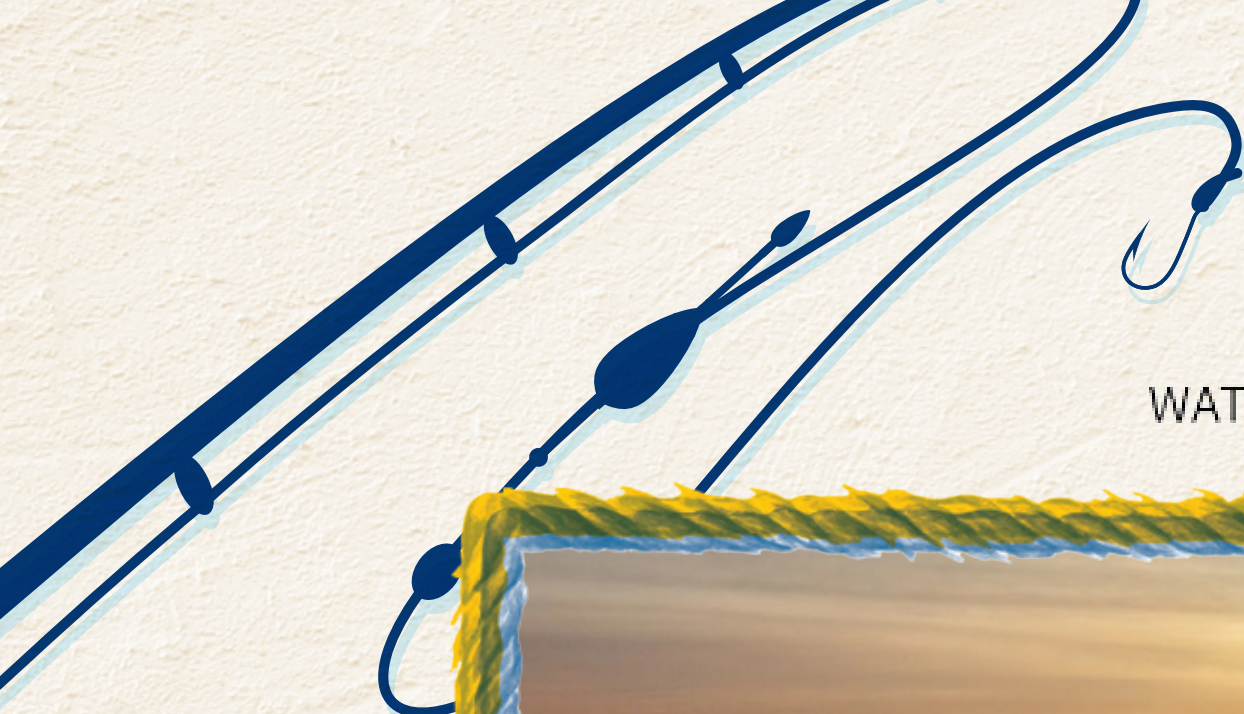


SHOWBOAT

WATERFRONT HOTEL AND DOCKSIDE RESTAURANT



DOCKSIDE SHARES

DOCKSIDE PICO & CHIPS

Our signature house-made Pico de Gallo, featuring vine-ripened tomatoes, crisp red onions, jalapeños, and fresh cilantro, finished with a squeeze of lime. Served with a mountain of warm, corn tortilla chips dusted with sea salt. 9 | *Add guacamole +2*

PARMESAN CARROT FRIES

Tender, vibrant carrot batons flash-fried and tossed in aged Parmesan, sea salt, and fresh cracked pepper. Served with a chilled side of house-made Tzatziki-a creamy, cucumber-yogurt dip with garlic and lemon. 12

THE SHOWBOAT GIANT PRETZEL

Weighing in at a massive 1.5 lbs., our signature jumbo pretzel is the ultimate waterfront centerpiece. Oven-baked to order for a mahogany-gold crust with a light, airy center. Served hanging with Flat Tire Beer Cheese and our signature Ale mustard. 24

LAKE EFFECT LOADED FRIES

Our signature skin-on, potato dippers, fried to a golden crisp and piled high with melted cheddar-jack, crispy Applewood-smoked bacon, and fresh scallions. Finished with a cool dollop of sour cream. 17

MARINA MORSELS

Bite-sized treasures inspired by Mexican street corn. These golden-fried bites feature fire-roasted corn, cilantro, and garlic, bound by a rich, melted cheese blend. A perfect "splash" of heat and citrus to start your meal; served with honey sriracha aioli. 14

SENECA SUNSET MUSSELS

Succulent mussels simmered in a fragrant, wine-forward tomato broth with aromatics and herbs. Elevated by savory rounds of Black Forest smoked bacon sausage, adding a rich, rustic depth to the bright seafood broth. Paired with Grilled Bread. 23

(4) FIRE ROASTED SHRIMP COCKTAIL

Served chilled with Charred Green Goddess and Mezcal-Sriracha Sauces. 17

ANCHOR TENDERS

Forget the freezer; these are made from scratch daily. Juicy, hand trimmed chicken tenderloins, brined in-house, breaded and flash fried for a light, golden finish. Served with your choice of dipping sauce. 17

REGATTA WINGS

Served with our small batch, house made blue cheese dressing and crispy celery and carrots. Choice of house made, Mild, Medium, Hot, Fire & Nectar (BBQ), Garlic Parmesan; or our house made dry rubs Cajun or Mediterranean Herb & Citrus. 5 for 10 | 12 for 19 | 24 for 37

CAJTAWAY SPROUTS

Fresh, tender Brussel sprouts flash fried and served with smokey honey aioli. 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

MARKET & KETTLE

SOUP OF THE DAY

Inspired by the season and the local Finger Lakes harvest. Ask your server about today's selection. Cup 5 | Bowl 7

CLAM/SEAFOOD CHOWDER (Friday)

Our chef's small-batch recipes range from traditional Manhattans to velvety, sherry-infused seafood creams. Cup 7 | Bowl 9

SENECA SHORE WEDGE

Crisp, chilled wedge of iceberg lettuce draped in our signature house-made buttermilk blue cheese dressing. Finished with crispy bacon, grape tomatoes, red onion. Topped with gorgonzola jewels and aged balsamic reduction. 15

CLASSIC SHORELINE CAESAR

Chilled Romaine, creamy house dressing, hand shaved parmesan, and garlic-herb croutons. 15
Add chicken +5 | shrimp +7

BLACKENED TENDERLOIN SALAD

Premium tenderloin tips seared in our signature house-made Cajun seasoning for a bold, smoky crust. Served over a bed of crisp artisanal greens and topped with vibrant fresh Pico de Gallo, tangy house-pickled red onions, and shredded Cheddar Jack cheese. A perfect balance of heat, zest, and savory steak. Finished with a lemon-herb vinaigrette. 25

SEARED AHI GRAIN BOWL

Fresh Yellowfin Tuna, Seared Medium Rare, served over a chilled bed of nutrient rich ancient grains. Accompanied by shredded cabbage rice-wine marinated cucumbers, shelled edamame, and buttery Hass Avocado. Finished with a local Riesling- Soy Sauce, and toasted sesame seeds. Available with Tempura Tofu as a vegetarian/vegan option. 24
(Riesling is locally sourced from Miles Wine Cellars, Himrod, NY)

FLAT BREADS

Our Flat Breads Are All Natural, Hand Stretched Pizza Crust | Gluten Free Crust Available +2

THE SHOWBOAT SMOKEHOUSE

A bold, meat-heavy favorite featuring our house made Fire & Nectar sauce as the base; topped with savory rounds of Black Forest bacon sausage, tender pulled pork, and pepperoni. Baked until bubbly with melty mozzarella and finished with a "kick" of pickled red onions and a drizzle of Cajun Ranch for a perfect balance of heat and hickory. 16

CLASSIC PEPPERONI

A timeless favorite. Our crispy flatbread is layered with a rich, classic red sauce, melty shredded mozzarella, and a generous topping of premium pepperoni. Simple, savory, and the perfect lakeside snack. 14

KIDS MENU

Kids 12 And Under

HAMBURGER OR CHEESEBURGER

Choice of fries, vegetable of the day, or Applesauce.

CHICKEN TENDERS

Choice of fries, vegetable of the day, or Applesauce.

MEDITERRANEAN VEGGIE

A bright and savory coastal escape. Featuring a fresh garlic and olive oil base, topped with tangy feta cheese, sun-dried tomatoes, and a Mediterranean medley of kalamata olives, red onions, and zesty pepperoncini. Finished with a light herbal dusting for a crisp, garden-fresh finish. 15

PESTO CHICKEN

A vibrant, herb-forward favorite featuring a base of creamy basil pesto and tender grilled chicken. Layered with melty mozzarella, fresh grape tomatoes, and red onions. Finished with a light dusting of aged Parmesan. 14

GRILLED CHEESE

Choice of fries, vegetable of the day, or Applesauce.

HOT DOG

Choice of fries, vegetable of the day, or Applesauce.

PASTA (Penne or Linguine)

Choice of red sauce, white, or butter.

HANDHELDS & FRIED FAVORITES

Substitute Carrot Fries Or Dippers +1

THE DRIFTWOOD VEGGIE WRAP

Balsamic-marinated grilled portobello mushrooms and roasted red pepper hummus layered with fresh baby spinach, carrot fries and crisp cucumber. Served in a flour tortilla with a side of house-made chilled tzatziki for dipping; served with a side salad. **V** 17

ARTISAN CHICKEN CAPRESE

Balsamic-marinated chicken breast paired with creamy fresh mozzarella and garden-fresh tomatoes. Drizzled with house made basil pesto and aged balsamic reduction; served on warm, Schiacciata rosemary bread with fries. 18

HECTOR FALLS "DOUBLE" STACK

Double the beef, double the crunch. Two custom-blend patties, American cheese, and a pile of crispy fried pickles. We add shredded lettuce, tomato, and a spicy Cajun aioli for a burger that hits like the falls, and fries. 19

THE HARBOR RESERVE BURGER

Hand-pressed Wagyu beef, artisanal smoked applewood bacon, and crumbled blue cheese. Topped with a savory red wine onion jam and served with sea salt fries. 22

CORONA BATTERED COD AND DIPPERS

Crisp, flaky Cod fillets bathed in a refreshing Corona® lager batter and flash-fried to perfection. We swap traditional fries for skin-on Potato Dippers, giving you the ultimate crunch in every bite. Served with a fresh lemon wedge and our signature tangy remoulade. 22

THE SHOWBOAT SIGNATURE FISH FRY

Friday's only... A local tradition. Join us every Friday for our signature Haddock, served fresh until it's gone! Beer Battered or Broiled with Cajun, Lemon Pepper, or Herb Sazon. Served with fries and coleslaw. 22
Add a side salad +3

SHORELINE SPECIALTIES

All Shoreline Specialties Include A House Salad | Served 4PM-9PM

CHICKEN FRENCH

Our hearty take on a New York favorite. Succulent chicken breasts prepared in the traditional French style with a rich, lemony butter sauce and a hint of dry sherry. Piled high over linguine, and wilted baby spinach, this dish is the ultimate comfort for a night on the water. 26

SHERRY GLAZED TENDERLOIN PENNE

Tender, pan-seared tenderloin tips tossed with al dente penne pasta in a rich, velvety Cream Sherry reduction. Sautéed with sun dried tomatoes, baby spinach, and aromatic garlic, then finished with a savory hint of Parmesan. 32

BUTCHER'S CUT

A hand-cut, 14oz ribeye seared to your preference and served over a mountain of velvety garlic-herb mashed potatoes. Topped with a dramatic heap of flash-fried Brussels sprouts, and pickled red onions. 45

SALMON FEATURE

Hand-cut and pan-seared to perfection. Our Chef selects a nightly preparation inspired by the season-ask your server about tonight's signature crust, glaze, and garden-fresh accompaniments. 32

THE ZEN-ECA POWER BOWL

Golden, airy tempura tofu set atop a fragrant bed of steamed jasmine rice. Topped with our house-made kimchi-style slaw for a zesty, fermented crunch and fresh steamed edamame; finished with a Tamari-Riesling reduction, toasted sesame seeds, and scallion. **V** *(Can be GF upon request).* 25

Please inform your server prior to ordering if you have any allergies. **V** = *vegan*