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**WASHINGTON**  
**PLATFORM**  
 SALOON & RESTAURANT  
 22nd ANNUAL  
**OYSTER FESTIVAL**

Friday, March 28<sup>th</sup> thru Saturday, April 26<sup>th</sup>, 2008

*Proceeds from contest entry fees will be donated to the St. Francis Soup Kitchen, Over the Rhine*

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**OYSTER MUNCHIES**

<b>ON THE HALF SHELL</b> Fresh shucked with all the trimmings .....	7.95/13.75
<b>SHOOTERS</b> A fresh oyster, cocktail sauce & Absolute Peppar vodka .....	12.95/24.25
<b>HICKORY DIP</b> Smoked oyster, chipotles, artichoke & cheese. With baked pita crisps for dipping. ....	8.95
<b>OYSTER CLOISTER</b> A half shell mixer of Oysters Posiedon, BBQ Oysters, & Oysters Bienville .....	8.95
<b>OYSTERS POSIEDON</b> Served on the half shell w/ crabmeat, garlic butter & melted Swiss .....	8.95
<b>NEPTUNE OYSTERS</b> Broiled on the half shell with crabmeat & lobster butter .....	9.50
<b>SMOKED OYSTER SUSHI ROLL</b> Served with pickled ginger, wasabi & soy .....	7.95
<b>BBQ'D OYSTERS</b> Broiled on the half shell with wasabi barbecue sauce.....	8.50
<b>COURT STREET OYSTERS</b> Wrapped in bacon & fried crisp.....	8.50
<b>OYSTERS ROCKEFELLAR</b> Baked on the half shell with spinach, shallots & vermouth.....	8.95
<b>PARMESANO</b> Broiled and topped with marinara, provolone& romano cheeses.....	8.25
<b>STERNWHEELERS</b> Topped with Gulf shrimp, bacon & romano cream on the shell .....	8.95
<b>SMOKED OYSTER &amp; ROASTED CORN CAKES</b> Lightly breaded, fried, and served with Wasabi BBQ sauce and lemon .....	8.95
<b>OYSTER CAPS</b> Sautéed mushroom caps with fresh oysters in a bleu cheese cream sauce .....	8.95
<b>OYSTERS OSCAR</b> Broiled with crabmeat & asparagus in light cream sauce.....	8.95
<b>MUDPUPIES</b> Broiled with crawfish tailmeat and our spicy Creole tomato sauce on the shell..	8.95
<b>OYSTERS BIENVILLE</b> Broiled on the shell with shrimp, shallot & bacon compound butter ...	8.50
<b>OYSTERS RANCHERO</b> Broiled on the half shell with cheddar mornay and jalapeno.....	8.50
<b>OYSTERS CELESTINE</b> With crawfish tailmeat in white wine garlic butter and a romano crumb topping.....	9.50
<b>JAPANESE OYSTERS</b> <i>Chilled</i> , on the half shell, with wasabi BBQ sauce & caviar .....	8.95

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**CONSUMER INFORMATION;**

There may be a risk, including death, associated with consuming raw shellfish (as is the case with other raw protein products). If you suffer from chronic illness of the liver, stomach, or blood; or if you are pregnant; or if you have other immune system disorders, you should eat these products **fully cooked**.

# OYSTER FESTIVAL

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## OYSTER SOUPS, SALADS & SANDWICHES

Sandwiches served with a side of BBQ Fries.

<b>SMOKED OYSTER SALAD</b> On fresh spinach with roasted corn, croutons, Our Sweet Chili Vinaigrette & fresh garden garnish .....	10.25
<b>CREOLE OYSTER CAESAR SALAD</b> Our popular Caesar Salad with mushroom, croutons and spicy fried oysters.....	11.75
<b>SEASIDE SALAD</b> Fresh poached oysters, onion & celery in an herb dressing with fresh garden garnish .....	9.75
<b>“TRADITIONAL” OYSTER STEW</b> Fresh oysters, milk, butter & spices .....	9.25
<b>OYSTER GUMBO</b> Our award winning <i>Gumbo</i> with the addition of fresh poached oysters.....	9.75
<b>OYSTER MUFULATA</b> Fried oysters on a sour dough loaf with lettuce, tomato & olive salad ..	9.95
<b>OYSTER PO’ BOY</b> Fried fresh oysters, lettuce, tomato, onion & Chipotle Remoulaude on a toasted sour dough loaf .....	9.75

## OYSTER ENTREES

Served with your choice of soup or salad, and rolls & butter

<b>FRIED OYSTER DINNER</b> Rolled in cornmeal breading, served with your choice of side.....	20.95
<b>OYSTER &amp; ARTICHOKE CASSEROLE</b> Baked with fresh mushroom and scallion in herbed lemon cream, served with Cajun dirty rice.....	21.95
<b>OYSTER POT PIE (MY O’ MY)</b> Baked en croute with potatoes, carrots, celery & onion, and a rich cream gravy. With a side of Cajun Dirty Rice. ....	21.95
<b>LOUISIANA SAUTE</b> Fresh oysters, onion & peppers sautéed in a spicy Creole tomato sauce. Served over dirty rice .....	20.95
<b>CREOLE OYSTERS</b> Fresh oysters rolled in Creole seasonings and fried. Served over dirty rice .....	20.95
<b>PLATFORM PLATTER</b> <i>Oysters Mardi Gras, Creole Oysters &amp; a Smoked Oyster &amp; Roasted Corn Cake</i> over dirty rice.....	22.95
<b>OYSTERS PAELLA</b> Fresh oysters, sausage, shrimp, crawfish and rice tossed with saffron broth. Served with grilled sourdough.....	21.95
<b>JAMBALAYA</b> Fresh oysters, shrimp, crawfish and tasso ham with rice & vegetables. Served with grilled sourdough.....	20.95
<b>PORK ’N OYSTERS</b> A grilled pork chop basted in our tangy BBQ sauce, along with one half dozen Southern Fried Oysters. With a side of Cajun dirty rice .....	19.95
<b>OYSTERS MARDI GRAS</b> Fresh oysters, crawfish, scallion, roasted corn & tasso ham in a Kentucky Bourbon cream sauce, served over Cajun dirty rice .....	20.95
<b>OYSTERS BONNE FEMME</b> Fresh oysters, crabmeat, scallion & shrimp; baked au gratin in a rich champagne cream sauce with Swiss & romano cheeses with dirty rice.....	22.95
<b>BOWTIES &amp; CAJUN CREAM OYSTERS</b> Al dente pasta tossed fresh oysters & mixed vegetables in a rich Creole spiced cream sauce with a slice of garlic toast.....	20.95
<b>OYSTERS CURRY</b> With fresh apples, blue crabmeat in a curried cream sauce w/dirty rice .....	21.95

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