

WASHINGTON
PLATFORM
 SALOON & RESTAURANT

33rd ANNUAL
OYSTER FESTIVAL

Friday, March 29th thru Saturday, May 11th, 2019

OYSTER MUNCHIES

ON THE HALF SHELL Fresh shucked, with all the trimmings..... 13 / 21

SHOOTERS A fresh oyster, cocktail sauce & house peppered vodka..... 19 / 34

CAPE CODDERS Baked on the ½ shell with Blue Crabmeat Stuffing & Ced Curry Aioli..... 15

OYSTERS ROULETTE 'Pass 'em around, they're meant to be shared;
 one is hotter than the others, if you're a pansy, beware!..... 13

BUFFALO OYSTERS Broiled on the ½ shell with hot sauce, butter & Bleu cheese..... 15

'BIG EASY' OYSTERS On the shell with crawfish tails, bacon & **WP** Compound Butter..... 16

OYSTERS GIOVANESE Broiled on the ½ shell with basil pesto, cream & provolone..... 15

FRIED OYSTER TACOS With Pickled Onion & Sriracha Lime Sour Cream..... 13

SMOKED OYSTER & LOBSTER MAC & CHEESE..... 18

OYSTERS BIENVILLE Broiled on the shell with **Shrimp, Shallot & Bacon Butter**..... 15

OYSTER CLOISTER A half shell mixer of **Outerbanksters, Oysters Rockefeller & Oysters Bienville**..... 15

OYSTERS POSEIDON On the half shell w/ crabmeat, garlic butter & melted Swiss..... 16

OUTERBANKSTERS Broiled on the shell w/ cocktail sauce, bacon, & romano cheese 15

NANTUCKET OYSTERS Baked on the half shell with Smoked Oyster Stuffing
 & PepperJack cheese..... 16

OYSTER PECKERS Fried oysters tossed in hot sauce & butter. With Blue Cheese
 Dressing for dipping'..... 14

NEPTUNE OYSTERS Broiled on the shell with crab, lobster & **WP** Compound Butter..... 16

BBQ'D OYSTERS Broiled on the half shell with scallion & **WP** Barbecue Sauce..... 14

COURT STREET OYSTERS Wrapped in bacon & fried crisp..... 14

HICKORY DIP Smoked oyster, chipotles, artichoke & cheese. With pita
 crisps for dipping..... 14

OYSTERS ROCKEFELLAR Baked on the shell with spinach, shallot & vermouth..... 15

PARMESANO Broiled with tomato sauce, provolone & romano cheeses..... 14

STERNWHEELERS Topped with Gulf shrimp, bacon & romano cream on the shell..... 15

SMOKED OYSTER & ROASTED CORN CAKES Lightly breaded, fried,
 & served with **WP** BBQ sauce and lemon..... 13

OYSTER CAPS Sautéed mushroom caps with fresh oysters in a bleu cheese
 cream sauce..... 15

OYSTERS OSCAR Broiled with crabmeat & asparagus in light cream sauce..... 15

MUDPUPPIES Broiled with crawfish tailmeat and our spicy Creole tomato
 sauce on the shell..... 15

FIRECRACKER OYSTERS Broiled with cheddar, cream & jalapeno..... 14

OYSTERS CELESTINE With crawfish tail meat in white wine garlic butter and romano.
 crumb topping..... 15

JAPANESE OYSTERS *Chilled*, on the shell, with fresh ginger, rice vinegar & caviar..... 14

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

OYSTER SOUPS, SALADS & SANDWICHES

Sandwiches served with a side of BBQ Fries.

SMOKED OYSTER SALAD On fresh spinach with roasted corn, croutons, our Sweet Chili Vinaigrette & fresh garden garnish.....	13
CREOLE OYSTER CAESAR SALAD Our popular Caesar Salad with mushroom, croutons and spicy fried oysters.....	14
'TRADITIONAL' OYSTER STEW Fresh oysters, milk, butter & spices.....	13
OYSTER CHOWDA' Fresh oysters, potatoes & cream.....	13
OYSTER GUMBO Our award winning Gumbo with the addition of fresh oysters.....	13
OYSTER PO' BOY Fried oysters on sour dough with lettuce, tomato, onion & Chipotle Remoulaude.....	13
OYSTER MUFULATA Fried oysters on a sour dough loaf with lettuce, tomato & sliced olive salad salad.....	14
'HOMETOWN' HANGTOWN FRY Stone bowl with fried potatoes, and a 'fry' of fresh eggs, fried oysters, homemade Chorizo Goetta, Jack cheese & tomato. With toasted rustic white.....	16

OYSTER ENTREES

Served with your choice of soup or salad, and Hush Puppies

Washington Platform FRIED OYSTER DINNER Rolled in our famous cornmeal breading.....	24
OYSTERS MARDI GRAS Fresh oysters, crawfish, scallion, roasted corn & andouille, in a Kentucky Bourbon cream sauce, served over Cajun dirty rice.....	27
'Release the OYSTERS KRAKEN!' Fresh oysters with brussel sprouts & bacon in a rich roasted tomato & white wine cream sauce. Served over Cheese Grits.....	28
OYSTERS APHRODITE With lobster meat, peppers, onion, Creole Tomato Sauce & a touch of heavy cream. Topped with romano cheese & served over Cajun Dirty Rice.....	30
OYSTER ARTICHOKE CASSEROLE Baked with fresh mushroom and scallion in herb lemon cream, served with Cajun Dirty Rice.....	26
LOUISIANA SAUTE Fresh oysters, onion & peppers sautéed in a spicy Creole tomato sauce. Served over dirty rice.....	26
CREOLE OYSTERS Fresh oysters rolled in Creole seasonings and fried. Served over dirty rice.....	26
PLATFORM PLATTER Oysters Mardi Gras, Creole Oysters and a Smoked Oyster & Roasted Corn Cake over dirty rice.....	28
OYSTERS PAELLA Fresh oysters, sausage, shrimp, crawfish and rice tossed with saffron broth. Served with grilled sourdough.....	28
JAMBALAYA Fresh oysters, shrimp, crawfish and andouille sausage, with rice & vegetables. Served with grilled sourdough.....	27
STEAK'N OYSTERS A tender petite filet, grilled to your liking, along with one half dozen Southern Fried Oysters. Served with a side of Cajun dirty rice.....	37
OYSTERS BONNE FEMME Fresh oysters, crabmeat, scallion & shrimp; baked au gratin in a rich champagne cream sauce with Swiss & romano cheeses. With Dirty Rice.....	29
CAJUN CREAM OYSTERS Al dente pasta, fresh oysters & steamed brocolli in a rich Creole spiced cream sauce with a slice of garlic toast.....	25
OYSTERS CURRY With fresh apples, scallion, basil & bluecrab meat in a red curried cream sauce. Served with Cajun Dirty Rice.....	28