The home of the Washington Platform Saloon & Restaurant in downtown Cincinnati was built in 1860. Originally established as The Johan Armleder Wine and Lager Beer Saloon, the building also housed several boarders. Johan Armleder, an immigrant from Wurttenberg, Germany, operated the saloon until his death in 1872.

The saloon was a lucrative business, supported by the heavy population of small industries and residences surrounding the Miami-Erie Canal. The Canal linked Cincinnati to Lake Erie, and its course ran the path of what is now Central Parkway. The influx of German immigrants to the area, in the 1850’s and 1860’s, helped to establish the enterprise as a favorite gathering place.

The next proprietor, Fiedel Bader, established the name “Washington Platform” in 1875. He continued to operate the popular neighborhood bar until 1882. Several saloon keepers followed. Notably, the property was purchased by the John Hauck Brewing Company in 1912, and the establishment continued to operate as the Washington Platform until Prohibition in 1919 brought about its demise. Thereafter, the building was used for a myriad of ventures, including a produce shop, doll hospital, and a Chinese hand laundry.

The building was re-established as the Washington Platform Saloon & Restaurant in 1936. In late 1999, the property was improved with the addition of a new dining room, “The Canal Room.”

Today, this restored piece of Cincinnati’s proud heritage is once again, a favorite gathering place for those who enjoy quality food & drink, gracious service, reasonable prices, and a relaxed atmosphere – the hallmarks of the Washington Platform Saloon & Restaurant’s Deliciously Friendly reputation.

We hope you enjoy your visit and thank you for your continued patronage.

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### Washington Platform Saloon & Restaurant

Corner of Court & Elm Streets • 513-421-0110
washingtonplatform.com

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### Annual Oyster Festival

**Home Of Cincinnati’s Original Annual Oyster Festival**

**Washington Platform Saloon & Restaurant**

**Established 1875, Re-established 1986**

**Food served 11am until 9 pm, Tuesday thru Thursday & Sunday 11am until 11 pm, Friday & Saturday. Closed Monday.**

**Deals on Drinks, 4pm-7pm, Monday thru Friday**

**Reservations are available any time, and suggested prior to performances, and for parties of five or more.**

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### Appetizers

**Oysters On The Half Shell**

Fresh shucked with all the trimmings. 19 / 21

**Oysters Regency**

Fresh oysters, baked on the shell w/ garlic butter, Romano & bread crumbs. 14

**Oyster Shooters**

Four fresh oyster shots with Cocktail Sauce and house peppered vodka. 14

**Crab Cake**

Pan fried with Chipotle Remoulade. 7

**Crab Quesadilla**

Cheddar, jack & sweet chili sauce. 4

**Barbecued Shrimp Casino**

Wrapped in bacon and grilled. 10

**Crab Grenade**

Crab stuffed, deep fried avocado; topped with Curry Aioli. It’s the bomb! 18

**Fried Green Tomatoes**

With Chipotle Remoulade. 7

**Seaside Sampler**

Shrimp Casino, Maryland Crabcake, and Southern Fried Oysters. 13

**Chicken Tenders**

Served with honey mustard sauce. 7

**Onion Straws**

A basket of fresh breaded onions. 5

**Fish Tacos**

Grilled, seasoned whitefish in soft flour tortillas with lettuce, grilled onion, tomato & Sriracha Lime Sour Cream. 9

**Groaster Wings**

Dry rubbed, grilled & roasted. Available Canadian, Cajun, or Sweet Heat. 10

**Jumbo Wings**

Available “Buffalo”, BBQ, Hot, Caeser, Big Al, Sweet Cajun or Honey Habanero. 10

**California (cauliflower) Wings**

Available “Buffalo”, BBQ, Hot, Caeser, Big Al, Sweet Cajun or Honey Habanero. 9

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### Soups

**Oyster Stew**

Fresh oysters with milk, spices, and a slice of garlic toast. 19

**Seafood Bisque**

Shrimp, Blue Crab, and Salmon in a rich cream soup. 12

**Crab & Roasted Corn Chowder**

Cream soup with fresh leeks and potatoes, topped with chopped bacon. 8 / 5

**Homemade Chili**

A blend of ground beef, tomatoes, onions, beans, and spicy seasonings. 8 / 6

**Creole Gumbo**

Seafood, sausage, okra, and rice. 8 / 6

**3+3 Omelette**

3 eggs + 3 ingredients & wheat toast. 9

**Additional Ingredients**

American, Swiss, cheddar, Pepperjack, provolone, Romano, or Bleu; ham, turkey, bacon, andouille sausage; onion, mushrooms, green pepper, spinach, tomato, black olives, broccoli, avocado. 75

### Salads

**Greens & Grains**

Atop avocado with garden garnish & Bleu Cheese Dressing. 9

-Shrimp & Crab 15

-Fried Green Tomatoes 12

**Grilled Salmon Salad**

On spinach with croutons, Sweet Spice walnuts, crumbled bleu, & our Balsamic Vinaigrette. 10

**Black and Bleu**

Cajun grilled chicken, fresh spinach, Bleu Cheese Dressing and garden garnish. 4

**Caesar’s Salad**

Fresh romaine with mushroom and croutons in our Caesar dressing. 9 / 5

**Findlay Market Salad**

Fresh greens, meats, and cheeses. 4

**Mixed Salad Greens**

Fresh greens and garden vegetables. 3

**Thai Slaw**

2

**Salad Add-ons:**

Grilled Shrimp or steak, Fried Oysters. 5

Grilled or Blackened Salmon or Chicken. 4

**Homemade Dressings**

Caesar Dressing  Sweet Chili Vinaigrette
Buttermilk Garlic Ranch  Bleu Cheese
Balsamic Vinaigrette  Sriracha Dill
Pregnant or suffer from chronic illness of the liver, stomach or blood, or if you have other immune disorders, you should eat these products fully cooked.

** Sandwiches **
Served with choice of Thai Slaw or BBQ Fries
1.
** Black Forest Pretzel **
Jumbo pretzel stuffed with hot roast beef, grilled onion, and melted swiss cheese 10
2.
** The Dixie Chicken **
Hand cut, breaded & fried breast of chicken on a jumbo pretzel with bacon, provolone, lettuce, tomato & Chipotle Remoulade 10
3.
** Oyster Po’ Boy **
Fresh fried oysters, lettuce, tomato, onion and Chipotle Remoulade on a toasted sour dough loaf. 18
4.
** Black Bean Burger **
Spicey black bean burger with provolone, alfalfa sprouts, tomato & Curry Aioli. 10
5.
** Char-grilled Burgers* **
With choice of cheese, lettuce, tomato, onion, & pickled on a toasted sesame bun. 10
6.
** Fish Sandwich **
Beer battered white fish fried with lettuce, tomato, & tartar sauce on a french loaf. 10
7.
** Court Street Club **
Ham, turkey, bacon, lettuce, tomato, mayo, and choice of cheese on wheat toast. 9
8.
** Shrimp & Andouille Po’ Boy **
Sautéed; with lettuce, tomato, onion, & Chipotle Remoulade on a toasted sour dough loaf 12
9.
** Fat Boy Burger **
With choice of cheese, fried oysters, tarter sauce, lettuce, tomato, onion, and pickle on a toasted sesame bun. 18

** Pastas **
Served with your choice of soups (Gumbo, Chili, Potato Leek), Thai Slaw, or Mixed Green Salad, & a slice of Garlic Toast
10.
** Blue Crab Bleu **
Blue crab lump meat with penne in creole spiced bleu cheese cream sauce 21
11.
** Penne Provencale **
Fresh vegetables, artichoke, oil and herbs 17
12.
** Pasta Giovanni **
Shrimp, scallops, salmon & crab in a light white wine / pesto cream sauce. 23
13.
** Jambalaya **
Penne pasta with blackened chicken, onion, peppers, andouille sausage and roasted corn in creole spiced cream sauce. 19
14.
** Enrees **
Served with your choice of soups (Gumbo, Chili, Potato Leek), Thai Slaw, or Mixed Green Salad, Hush Puppies & Honey Chipotle Remoulaude
15.
** Fried Oyster Dinner **
Fresh shucked oysters rolled in our house recipe cornmeal breading 24
16.
** Thai Veggie Bowl **
Broccoli, cauliflower & brussel sprouts in red curry, coconut & lime. With chopped peanuts and Wild Rice & Quinoa Pilaf. 17
17.
** Sea Scallops **
Pan seared and finished with white wine, brown butter, mixed herbs and bread crumbs. 27
18.
** Creole Combo **
Cajun Grilled Snapper served with Southern Fried Oysters. 28
19.
** Cajun Grilled Snapper **
Also available southern fried or herb baked. 20
20.
** Salmon Picada **
With mushrooms and artichokes in whole butter and white wine cream sauce. 22
21.
** Chicken Pompei **
Boneless breast of chicken with fresh spinach, capers & White Wine Lemon Butter Sauce 14
22.
** Grill and Shell **
Petite Filet of Beef served with pan seared Sea Scallops 33
23.
** Crabcake Dinner **
With fried Onion Straws & Platform Compound Butter 20
24.
** OTR Loaf **
Sausage and beef meatloaf topped with Brown Burgundy Mushroom Gravy 16
25.
** Center Cut Salmon **
Char grilled, topped with WP Compound Butter & fresh scallion. 21
26.
** Shrimp & Andouille Grits **
with fresh onion & scallion in a Garlic Buere Blanc 25
27.

** Side Orders **
Roasted Brussel Sprouts 4
Cheese Grits 3
Wild Rice & Quinoa Pilaf 4
BBQ Fries 2
Sweet Potato Waffle Fries 4
Twice Baked Potato 4
Broccoli Augusta 4
Steamed Broccoli 3
28.

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**Consumer Information:** There may be risk, including death, associated with consuming raw shell fish, as is the case with other raw protein products. If you are pregnant or suffer from chronic illness of the liver, stomach or blood, or if you have other immune disorders, you should eat these products fully cooked.