

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 Wurttemberg, 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.

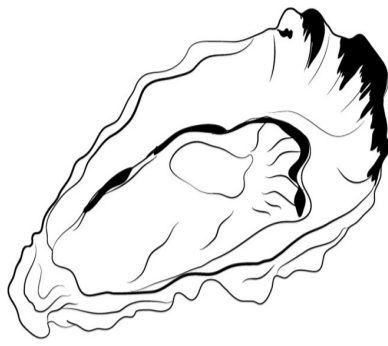
Several saloon keepers followed. Notably, the property was purchased by the John Hauck Brewing Company in 1912, and the establishment continued to operate as the Washington Platform until Prohibition in 1919 brought about its demise. Thereafter, the building was used for a myriad of ventures, including a produce shop, doll hospital, and a Chinese hand laundry.

The building was re-established as the Washington Platform Saloon & Restaurant in 1986. In late 1990, 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



Appetizers

Oysters On The Half Shell*

Fresh shucked with all the trimmings **13 / 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**

Crabcake

Pan fried with Chipotle Remoulade **9**

Crab Quesadilla

Cheddar, jack & sweet chili sauce. **9**

Barbecued Shrimp Casino

Wrapped in bacon and grilled **10**

Crab Grenade

Crab stuffed, deep fried avocado; topped with Curry Aioli. It's the bomb! **13**

Fried Green Tomatoes

With Chipotle Remoulade **7**

Seafood 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, Caesar, Big Al, Sweet Cajun or Honey Habanero. **10**

California (cauliflower) Wings

Available "Buffalo", BBQ, Hot, Caesar, Big Al, Sweet Cajun or Honey Habanero. **9**

Soups

Oyster Stew

Fresh oysters with milk, spices, and a slice of garlic toast. **13**

Seafood Bisque

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

Crab & Roasted Corn Chowder

Potato Leek

Cream soup with fresh leeks and potatoes, topped with chopped bacon **3 / 5**

Homemade Chili

A blend of ground beef, tomatoes, onions, beans, and spicy seasonings. **3 / 6**

Creole Gumbo

Seafood, sausage, okra, and rice. **3 / 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 & Sriracha Dill 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 **9**

Caesar's Salad

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

Findlay Market Salad

Fresh greens, meats, and cheeses **9**

Mixed Salad Greens

Fresh greens and garden vegetables **3**

Thai Slaw

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

Sandwiches

Served with choice of Thai Slaw or BBQ Fries

Black Forest Pretzel

Jumbo pretzel stuffed with hot roast beef, grilled onion, and melted swiss cheese 10

The Dixie Chicken

Hand cut, breaded & fried breast of chicken on a jumbo pretzel with bacon, provolone, lettuce, tomato & Chipotle Remoulade 10

Oyster Po' Boy

Fresh fried oysters, lettuce, tomato, onion and Chipotle Remoulade on a toasted sour dough loaf. 13

Black Bean Burger

Spicy black bean burger with provolone, alfalfa sprouts, tomato & Curry Aioli. 10

Char-grilled Burgers*

With choice of cheese, lettuce, tomato, onion, & pickle on a toasted sesame bun. 10

Fish Sandwich

Beer battered white fish fried with lettuce, tomato, & tartar sauce on a french loaf. 10

Court Street Club

Ham, turkey, bacon, lettuce, tomato, mayo, and choice of cheese on wheat toast. 9

Shrimp & Andouille Po' Boy

Sauteed; with lettuce, tomato, onion, & Chipotle Remoulade on a toasted sour dough loaf 12

Fat Boy Burger

With choice of cheese, fried oysters, tarter sauce, lettuce, tomato, onion, and pickle on a toasted sesame bun. 13

Pastas

Served with your choice of soups (Gumbo, Chili, Potato Leek), Thai Slaw, or Mixed Green Salad, & a slice of Garlic Toast

Blue Crab Bleu

Blue crab lump meat with penne in creole spiced bleu cheese cream sauce 21

Penne Provencale

Fresh vegetables, artichoke, oil and herbs 17

Pasta Giovanni

Shrimp, scallops, salmon & crab in a light white wine / pesto cream sauce. 23

Jampastalaya

Penne pasta with blackened chicken, onion, peppers, andouille sausage and roasted corn in creole spiced cream sauce. 19

Entrees

Served with your choice of soups (Gumbo, Chili, Potato Leek), Thai Slaw, or Mixed Green Salad, Hush Puppies & Honey Chipotle Remoulaude

Fried Oyster Dinner

Fresh shucked oysters rolled in our house recipe cornmeal breading 24

Thai Veggie Bowl

Broccoli, cauliflower & brussel sprouts in red curry, coconut & lime. With chopped peanuts and Wild Rice & Quinoa Pilaf. 17

Sea Scallops

Pan seared and finished with white wine, brown butter, mixed herbs and bread crumbs. 27

Creole Combo

Cajun Grilled Snapper served with Southern Fried Oysters. 23

Cajun Grilled Snapper

Also available southern fried, or herb baked. 20

Salmon Picada

With mushrooms and artichokes in whole butter and white wine cream sauce. 22

Chicken Pompei

Boneless breast of chicken with fresh spinach, capers & White Wine Lemon Butter Sauce 19

Grill and Shell

Petite Filet of Beef served with pan seared Sea Scallops 33

Crabcake Dinner 20

Filet of Beef

With fried Onion Straws & Platform Compound Butter 34 / Petite Cut 27

OTR Loaf

Sausage and beef meatloaf topped with Brown Burgundy Mushroom Gravy 16

Center Cut Salmon

Char grilled, topped with WP Compound Butter & fresh scallion. 21

Shrimp & Andouille Grits

with fresh onion & scallion in a Garlic Buere Blanc 25

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

WASHINGTON PLATFORM

SALOON & RESTAURANT

Event Calendar

BOCKFEST 2020

February 28th thru March 1st
- GOETTA BOCK JAZZ BRUNCH -
Sunday, March 1st

34th ANNUAL OYSTER FESTIVAL

March 27th thru May 9th

2020 HOLIDAY JAZZ BUFFETS

Easter Sunday- April 12th
Mothers Day-May 10th
Christmas Eve-December 24th

LOBSTALOOZA VIII

June 5th thru July 3rd

WINGFLING 2020

July 31st thru September 5th

21st ANNUAL CRAB CARNIVAL

October 16th thru November 14th

2020 SHRIMP JAMBOREE

November 20 - 28

- LOW COUNTRY SHRIMP BOIL -
Friday, November 27th

FEAST OF THE SEVEN FISHES

Wednesday, December 23rd

Thursday, December 24th

Desserts

Chocolate Bomb

Chocolate brownie, chocolate fudge, chocolate mousse, chocolate sauce 5

BonBonerie Opera Creme Torte 7

Blueberry Grand Marnier Cheesecake 5

Homemade Bread Pudding 5

Washington Platform

Gift Cards

Available in Any Amount

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.



Deliciously Friendly

Corner of Court & Elm Streets • 513-421-0110