

22<sup>ND</sup>  
ANNUAL

# WASHINGTON PLATFORM SALOON & RESTAURANT

## CRAB CARNIVAL

**COME OUT OF YOUR SHELL!**

OCTOBER 15<sup>th</sup> THRU NOVEMBER 13<sup>th</sup>, 2021

### AU NATURAL

|                                                           |                  |
|-----------------------------------------------------------|------------------|
| 1 lb. STEAMED PACIFIC DUNGENESS CRAB LEG CLUSTERS         | 41               |
| JONAH CRAB CLAWS... Steamed or chilled.                   | 14/½ lb., 24/lb. |
| CHILLED FLORIDA STONE CRAB CLAWS... With mustard sauce.   | Market price     |
| ALASKAN KING CRAB LEGS... Steamed or chilled.             | 32/½ lb., 58/lb. |
| ALASKAN SNOW CRAB LEG CLUSTERS... Steamed or chilled.     | 15/½ lb., 26/lb. |
| BLUE CRAB LUMPMEAT COCKTAIL                               | 18               |
| CRAB LOUISE...Bluecrab lumpmeat with Chipotle Remoulaude. | 18               |

### CRABBATIZERS

|                                                                                               |    |
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| CHIPS & CRAB DIP...Warm, cheesy mixed crab & artichoke dip, with fresh fried corn chips       | 18 |
| CRAB GRENADE...Tempura fried, crab stuffed avocado! With Curry Aioli (It's the bomb!)         | 16 |
| CAJUN CRAB TATER TOTS                                                                         | 17 |
| MAC & CHEESE del Mer...With blue crab & lobster meats in a rich cheese mornay.                | 22 |
| SOFT SHELL CRAB... Pan fried, served with sauce remoulaude.                                   | 17 |
| CRAB CASINO...Mixed crabmeats & bacon in WP Compound Butter; Romano Au Gratin & garlic toast. | 17 |
| CRAB STUFFED MUSHROOM CAPS...Finished with white wine & Pepperjack cheese.                    | 17 |

### CRAB SOUPS, SALADS & SANDWICHES

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| CRAB GUMBO BREAD BOWL... crab & sausage gumbo, served in a bread bowl you can eat!<br>Served with a mixed green salad and your choice of dressing | 17 |
| CRAB BISQUE... Blue & snow crab meats in a rich cream soup.                                                                                       | 15 |
| CRAB CIOPPINO... Mixed crab meats & veggies in a flavorful tomato & white wine broth.                                                             | 14 |
| CRAB OMELETTE ORLEANS... With mufuleta mix, Swiss cheese & Texas Toast.                                                                           | 17 |
| CRAB SALAD PLATE... Mixed crab meats with celery & onion in herb dressing.                                                                        | 17 |
| MANDARINE CRAB SALAD... On tender spinach, with toasted almonds & our <i>Sweet Chili Vinaigrette</i> .                                            | 17 |
| CRABCAKE PO' BOY...With lettuce, tomato, onion, remoulaude & BBQ Fries.                                                                           | 16 |
| CRABCAKE MUFFULETTA...Crab cake Po' Boy with the addition of Sliced Olive Salad                                                                   | 17 |
| SOFT SHELL CRAB SANDWICH... On Texas toast, w/ lettuce, tomato, Remoulaude & fries.                                                               | 18 |
| CRAB QUICHE... With mixed crabmeats, veggies & Romano cheese; served with<br>Chipotle Remoulaude & Thai Slaw.                                     | 17 |
| CRAB ROLL... Crab salad mix, with lettuce, tomato & avocado on a toasted sour dough; with fries                                                   | 18 |

### MO' CRAB

|                                                                                                                                                                                                             |    |
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| STEAK & CAKE... Our popular New England Crab cake topped with a petite beef tenderloin filet,<br>jumbo lump crab meat, and Sauce Hollandaise. With Twice Baked Potato & soup or salad.                      | 48 |
| CRAB WHO HASH... Crisp shredded potatoes with mixed crabmeats, scallion, an over easy fried egg<br>& Sauce Hollandaise. With your choice of soup or salad.                                                  | 27 |
| CRAB CURRY... A warm stone bowl, with brussel sprouts, broccoli, onion & scallion;<br>Topped with a fried soft shell crab. With Wild Rice & Quinoa and soup or salad.                                       | 33 |
| CRAB CONCHIGLIONI... Al dente shells stuffed with mixed crab meats, spinach, ricotta, mozzarella<br>& rich Romano Alfredo. Served with a slice of garlic toast and choice of salad.                         | 31 |
| CRAB STUFFED SALMON... Maryland crab stuffed filet of fresh salmon, topped with Hollandaise<br>Sauce. Served with Wild Rice & Quinoa & choice of soup or salad                                              | 34 |
| CHARLSTON CRAB 'N GRITS... Blue & snow crab meats with fresh onion & scallion in Roasted<br>Garlic Buerre Blanc. With Cheese Grits, and your choice of soup or salad.                                       | 31 |
| MAGGIANO del MER... A <i>fiery</i> pasta dish with mixed crab meats, lobster meat, penne, fresh spinach,<br>Sliced Olive Salad, olive oil & herbs. Served with a slice of garlic toast and choice of salad. | 34 |
| CRAB CARNAGE STEAMER... Mixed variety steamed crabs with a Twice Baked Potato,<br>steamed broccoli, hush puppies, and your choice of soup or salad.                                                         | 92 |

## VIVA LA CRAB – IT’S TIME TO COME OUT OF YOUR SHELL!

Crabs are the second most popular shellfish in the United States, second only to shrimp. Its lean, firm, sweet meat is very similar to lobster.

The Washington Platform is proud to offer you a wide variety of fresh, high quality crabs. Here are some interesting facts about the crabs available for your dining enjoyment during the Annual Crab Carnival:

### BLUE CRAB

Blue Crab, often found along the Gulf and Atlantic Coasts, earned its name due to its blue claws and oval, dark blue-green shell. It may take a little work to extract all the meat from the body and legs, but the delicious taste is well worth the effort!

### ALASKAN KING CRAB

Alaskan King Crab is a delicious giant that can measure up to 10 feet, claw to claw, weighing an average of 10 to 15 pounds. The delicately flavored meat is snowy white with beautiful bright red edges. King Crabs are found in the Bering Sea and northern Pacific Ocean, with the most abundant harvest in the seas around, you guessed it, Alaska. With its long legs full of rich, sweet meat, Alaskan King Crab is very popular with crab lovers. The legs can be opened with a nutcracker, and the delicious meat can be easily drawn out. All hail the King!

### STONE CRAB

Stone Crab is known around the world as Florida’s finest gourmet treat. The name is derived from the rocklike, oval-shape shell. Only the claw meat is eaten. The large claws, characterized by black tips, exhibit unbelievable power. They can crush an oyster shell like a grape! Stone Crab is only harvested seven months out of the year, mid-October through mid-May – perfect timing to enjoy fresh Stone Crab during the Crab Carnival! You’ll love the firm texture and sweet, succulent flavor.

### DUNGENESS CRAB

Dungeness Crab is the pride of the Pacific Coast. Dungeness Crab can be found all the way from Alaska to Mexico. This large crab can range from one to almost four pounds. It’s pink flesh is succulent and sweet. Only males are harvested; female crabs may not be taken. With its rich, sweet flavor, Dungeness Crab is fantastic served steaming hot with melted butter!

### SNOW CRAB

Snow Crab, also known as Queen Crab, measures up to two feet from tip to tip and can weigh as much as three pounds. Like King Crab, Snow Crab is harvested in the waters off Alaska. Smaller Snow Crabs are found in shallow waters. Snow Crab Legs, served steamed or chilled as an appetizer, are a particularly tasty treat!

### SOFT SHELL CRAB

Soft Shell Crab is Blue Crab which has shed its shell in order to grow a larger one. Soon after the crab sheds its shell, its skin hardens into a new one. During those few days before the new shell hardens, they are referred to as “soft shell” crabs. We’ve never, ever lied — try them pan fried!

### JONAH CRAB

Jonahs are found in the waters from Nova Scotia to northern Florida, with most coming from the Georges Bank to North Carolina. Jonah Crabs are oval shaped like the Dungeness Crab, but have larger claws. The meat is sweet and flaky and is used in many recipes such as, stews, soups, dips and crab cakes. Be sure to try our Jonah Crab Claws – steamed or chilled!