

Home Of Cincinnati's Original Annual Oyster Festival



established 1875, re-established 1986

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 1986. In late 1990, the property was improved with the addition of a new dining room, "The Canal Room."



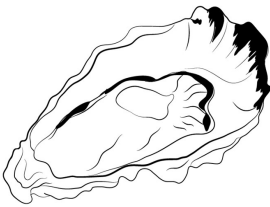
Today, this restored piece of Cincinnati's proud heritage is once again, a favorite gathering place for those who enjoy quality food & drink, gracious service, reasonable prices, and a relaxed atmosphere – the hallmarks of the Washington Platform Saloon & Restaurant's *Deliciously Friendly* reputation.

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

Food served 11 am until 9 pm, Wednesday thru Sunday . 'til 10 pm, Friday & Saturday. Closed Monday & Tuesday.

Deals on drinks, 4pm-7pm, Wednesday thru Friday

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



Appetiziers

Oysters On The Half Shell*

Fresh shucked with all the trimmings 14 / 22

Oysters Regency

Fresh oysters, baked on the shell w/ garlic butter, Romano & bread crumbs 16

Oyster Shooters*

Four fresh oyster shots with Cocktail Sauce and house pepper vodka 14

Crabcake

Pan fried, w/Chipotle Remoulade. 10

Crab Quesadilla

Cheddar, jack & sweet chili sauce. 10

Barbecued Shrimp Casino

Wrapped in bacon and grilled. 10

Fried Green Tomatoes

With Chipotle Remoulade 7

Seafood Sampler

Shrimp Casino, Maryland Crabcake, and Southern Fried Oysters. 14

Chicken Tenders

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 12

Rubbed, grilled & roasted. Canadian, Cajun, or Sweet Heat

Jumbo Wings 12

Cali (cauliflower) Wings 9

Both available "Buffalo", BBQ, Hot, Caesar, Big Al, Sweet Cajun, or Honey Habanero.

Soups

Oyster Stew

Fresh oysters with milk, spices, and a slice of garlic toast. 14

Seafood Bisque

Shrimp, Blue Crab, and Salmon in a rich cream soup 13

Crab & Corn Chowder 13

Potato Leek

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

Creole Gumbo

Seafood, sausage, okra, and rice. 3 / 6

Salads

Summer Greens & Grains

With dried cranberries, toasted almonds, Sweet Chili Vinaigrette & fresh garden garnish 9

-Shrimp & Crab 15

-Fried Green Tomatoes 12

Grilled Salmon Salad*

On spinach with croutons, Sweet Spice walnuts, crumbled bleu, & our Balsamic Vinaigrette. 11

Black and Bleu

Cajun grilled chicken, fresh spinach, Bleu Cheese Dressing, and garden garnish 10

Caesar's Salad 9 / 5

Fresh romaine with mushroom and croutons in our Caesar dressing

Mixed Salad Greens 4

Fresh greens and garden vegetables

Thai Slaw (chopped peanuts) 2

Salad Add-ons: Grilled Shrimp or Fried Oysters 6

Grilled or Blackened Salmon or Chicken 5

Homemade Dressings

Caesar Dressing House Ranch Sweet Chili Vinaigrette Bleu Cheese Balsamic Vinaigrette

Washington Platform Saloon & Restaurant

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

Sandwiches

With choice of Thai Slaw or BBQ Fries

Black Forest Pretzel

Jumbo pretzel stuffed with hot sliced turkey breast, 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 11

Oyster Po' Boy

Fresh fried oysters, lettuce, tomato, onion and Chipotle Remoulade on a toasted sour dough loaf. 14

No burger Burger

Vegan 'Beyond Burger' pattie with provolone, baby arugula, tomato & Curry Aioli. 10

Char-grilled Burgers*

Choice of cheese, lettuce, tomato, onion, & pickle on a toasted sesame bun. 11

Fish Sandwich

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

Turkey BLT

Roast turkey, bacon, lettuce, tomato, mayo, and choice of cheese on Texas toast. 9

Shrimp & Andouille Po' Boy

Sauteed; with lettuce, tomato, onion, & Chipotle Remoulade on a toasted sour dough loaf 13

Fat Boy Burger

With choice of cheese, fried oysters, tarter sauce, lettuce, tomato, onion, and pickle on a toasted sesame bun. 15

3+3 Omelette

3 eggs + 3 ingredients & Texas Toast. 9

Additional Ingredients

American, Swiss, cheddar, bleu Pepperjack, provolone, Romano; turkey, bacon, andouille ; onion, mushrooms, green pepper, spinach, tomato, black olives, broccoli .75

Washington Platform

Gift Cards

Available in Any Amount

Entrees

Served with your choice of soups (Gumbo, Potato Leek), Salad, Hush Puppies & Voo Doo Dip

Fried Oyster Dinner

Fresh shucked oysters rolled in our house recipe cornmeal breading 25

Thai Veggie Bowl

Fresh veggies in red curry, satay & 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. 28

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. 23

Chicken Pompei

Breast of chicken, fresh spinach, capers, White Wine & Lemon. 19

Grill and Shell

Filet of Beef served with pan seared Sea Scallops 35

Crabcake Dinner

22

Filet of Beef

With fried Onion Straws & Platform Compound Butter 29

OTR Loaf

Sausage and beef meatloaf topped with Burgundy Mushroom Gravy 18

Center Cut Salmon

Char grilled, topped with WP Butter & fresh scallion. 22

Shrimp & Andouille Grits

with fresh onion & scallion in a Garlic Buere Blanc 25

Side Orders

Maple Sriracha Brussels 4

Wild Rice & Quinoa Pilaf 4

BBQ Fries 2

Sweet Potato Waffle Fries 4

Twice Baked Potato 4

Broccoli Augusta 4

Pastas

Served with your choice of soups (Gumbo, Potato Leek), Salad, & a slice of Garlic Toast

Blue Crab Bleu

Blue crab lump meat with penne in creole spiced bleu cheese cream sauce 22

Penne Provencale

Fresh vegetables, artichoke, tomato, oil and herbs 18

Pasta Giovanni

Shrimp, scallops, salmon & crab in a light white wine / pesto cream sauce. 24

Jampastalaya

Penne pasta with blackened chicken, onion, peppers, andouille sausage and roasted corn in creole spiced cream sauce. 20

WP Event Calendar

22nd Annual CRAB CARNIVAL

October 15th - November 13th

2021 SHRIMP JAMBOREE

November 19 – December 4th

- LOW COUNTRY BOIL -

Friday, December 3rd

HOLIDAY JAZZ BRUNCH

Easter, Mothers Day, Xmas Eve

FEAST OF THE 7 FISHES

December 23rd & 24th

BOCKFEST 2022

March 4th - 6th

- GOETTA BOCK JAZZ BRUNCH -

Sunday, March 6th

36th Annual OYSTER FESTIVAL

April 1st thru May 13th

LOBSTALOOZA IX

June 8th thru July 2nd

WINGFLING 2022

July 29th thru September 3rd

Desserts

Chocolate Bomb

Brownie, fudge, mousse, & sauce 5

Opera Creme Torte 7

Blueberry Rum Cheesecake 5

Homemade Bread Pudding 5

* **Consumer Information:** There may be risk 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

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