

WASHINGTON  
PLATFORM  
SALOON & RESTAURANT  
35th ANNUAL  
**OYSTER FESTIVAL**

Friday, March 26<sup>th</sup> thru Saturday, May 8<sup>th</sup>, 2021

**OYSTER MUNCHIES**

<b>ON THE HALF SHELL</b> Fresh shucked, with all the trimmings.....	14 / 22
<b>SHOOTERS</b> A fresh oyster, cocktail sauce & house peppered vodka.....	19 / 34
<b>OYSTERS REGENCY</b> Baked on the ½ shell with garlic butter, Romano & bread crumbs...	15
<b>CAPE CODDERS</b> Baked on the ½ shell with Blue Crabmeat Stuffing & Red Curry Aioli.....	16
<b>OYSTERS ROULETTE</b> 'Pass 'em around, they're meant to be shared; one is hotter than the others, pull the trigger, if you dare!'.....	14
<b>BUFFALO OYSTERS</b> Broiled on the ½ shell with hot sauce, butter & Bleu cheese.....	15
<b>'BIG EASY' OYSTERS</b> On the shell with crawfish tails, bacon & <b>WP</b> Compound Butter.....	17
<b>FRIED OYSTER TACOS</b> With pickled onion & Sriracha Lime Sour Cream.....	14
<b>SMOKED OYSTER &amp; CRAB MAC &amp; CHEESE</b> .....	16
<b>OYSTERS BIENVILLE</b> Broiled on the shell with <b>Shrimp, Shallot &amp; Bacon Butter</b> .....	16
<b>OYSTER CLOISTER</b> A half shell mixer of <b>Outerbanksters, Oysters Rockefeller &amp; Oysters Bienville</b> .....	17
<b>OYSTERS POSEIDON</b> On the half shell w/ crabmeat, garlic butter & melted Swiss.....	17
<b>OUTERBANKSTERS</b> Broiled on the shell w/ cocktail sauce, bacon, & romano cheese .....	16
<b>OYSTER PECKERS</b> Fried oysters tossed in hot sauce & butter. With Blue Cheese Dressing for dipping'.....	14
<b>BBQ'D OYSTERS</b> Broiled on the half shell with scallion & <b>WP</b> Barbecue Sauce.....	14
<b>COURT STREET OYSTERS</b> Wrapped in bacon & fried crisp.....	14
<b>HICKORY DIP</b> Smoked oyster, chipotles, artichoke & cheese. With pita crisps for dipping.....	15
<b>OYSTERS ROCKEFELLAR</b> Baked on the shell with spinach, shallot & vermouth.....	16
<b>PARMESANO</b> Broiled with Marinara sauce, provolone & romano cheeses.....	14
<b>STERNWHEELERS</b> Topped with Gulf shrimp, bacon & romano cream on the shell.....	16
<b>OYSTER CAPS</b> Sautéed mushroom caps with fresh oysters & bleu cheese cream.....	15
<b>MUDPUPIES</b> Broiled on the shell with crawfish tails and our spicy Creole tomato sauce.....	16
<b>JAPANESE OYSTERS</b> <i>Chilled</i> , on the shell, with fresh ginger, rice vinegar & caviar.....	15

**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.*

CREOLE OYSTER CAESAR SALAD Our popular Caesar Salad with mushroom, croutons and spicy fried oysters.....	15
'TRADITIONAL' OYSTER STEW Fresh oysters, milk, butter & spices.....	14
OYSTER CHOWDA' Fresh oysters, potatoes & cream.....	14
OYSTER GUMBO Our award winning <b>Gumbo</b> with the addition of fresh oysters.....	14
OYSTER PO' BOY Fried oysters on sour dough with lettuce, tomato, onion & Chipotle Remoulaude.....	14
OYSTER MUFULATA Fried oysters on a sour dough loaf with lettuce, tomato & home made sliced olive salad .....	15

## OYSTER ENTREES

*Served with your choice of soup or salad, Hush Puppies & Voo Doo Dip*

Washington Platform FRIED OYSTER DINNER Rolled in our famous cornmeal breading.....	25
OYSTERS MARDI GRAS Fresh oysters, crawfish, scallion, roasted corn & andouille, in a Kentucky Bourbon cream sauce, served over Cajun dirty rice.....	28
OYSTERS APHRODITE With blue crabmeat, peppers, onion, Creole Tomato Sauce & a touch of heavy cream. Topped with romano cheese & served over Cajun Dirty Rice.....	28
OYSTER ARTICHOKE CASSEROLE Baked with fresh mushroom and scallion in herb lemon cream, served with Cajun Dirty Rice.....	27
LOUISIANA SAUTE Fresh oysters, onion & peppers sautéed in a spicy Creole tomato sauce. Served over dirty rice.....	27
CREOLE OYSTERS Fresh oysters rolled in Creole seasonings and fried. Served over dirty rice.....	25
PLATFORM PLATTER <b>Oysters Rockefeller Casserole, Creole Fried Oysters, &amp; Oysters Mardi Gras</b> over dirty rice.....	29
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.....	35
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 broccoli in a rich Creole spiced cream sauce, with a slice of garlic toast.....	27