

WASHINGTON  
PLATFORM  
SALOON & RESTAURANT

34th ANNUAL  
**OYSTER FESTIVAL**

Friday, June 5<sup>th</sup> thru Friday, July 3<sup>rd</sup>, 2020

**OYSTER MUNCHIES**

**ON THE HALF SHELL** Fresh shucked, with all the trimmings.....13 / 21

**SHOOTERS** A fresh oyster, cocktail sauce & house peppered vodka.....19 / 34

**OYSTERS REGENCY** Baked on the ½ shell with garlic butter, Romano & bread crumbs... 14

**CAPE CODDERS** Baked on the ½ shell with Blue Crabmeat Stuffing & Red Curry Aioli..... 15

**OYSTERS ROULETTE** 'Pass 'em around, they're meant to be shared;  
one is hotter than the others, pull the trigger, if you dare!'..... 13

**BUFFALO OYSTERS** Broiled on the ½ shell with hot sauce, butter & Bleu cheese..... 15

**'BIG EASY' OYSTERS** On the shell with crawfish tails, bacon & **WP** Compound Butter.....16

**FRIED OYSTER TACOS** With pickled onion & Sriracha Lime Sour Cream..... 13

**SMOKED OYSTER & CRAB MAC & CHEESE**.....16

**OYSTERS BIENVILLE** Broiled on the shell with **Shrimp, Shallot & Bacon Butter**..... 15

**OYSTER CLOISTER** A half shell mixer of **Outerbanksters, Oysters Rockefeller & Oysters Bienville**..... 16

**OYSTERS POSEIDON** On the half shell w/ crabmeat, garlic butter & melted Swiss..... 16

**OUTERBANKSTERS** Broiled on the shell w/ cocktail sauce, bacon, & romano cheese ..... 15

**OYSTER PECKERS** Fried oysters tossed in hot sauce & butter. With Blue Cheese Dressing for dippin'..... 14

**BBQ'D OYSTERS** Broiled on the half shell with scallion & **WP** Barbecue Sauce.....14

**COURT STREET OYSTERS** Wrapped in bacon & fried crisp.....14

**HICKORY DIP** Smoked oyster, chipotles, artichoke & cheese. With pita crisps for dipping..... 14

**OYSTERS ROCKEFELLAR** Baked on the shell with spinach, shallot & vermouth..... 15

**PARMESANO** Broiled with tomato sauce, provolone & romano cheeses.....14

**STERNWHEELERS** Topped with Gulf shrimp, bacon & romano cream on the shell.....15

**OYSTER CAPS** Sautéed mushroom caps with fresh oysters & bleu cheese cream.....15

**MUDPUPIES** Broiled on the shell with crawfish tails and our spicy Creole tomato sauce.....15

**JAPANESE OYSTERS** *Chilled*, on the shell, with fresh ginger, rice vinegar & caviar.....14

**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.*

<b>CREOLE OYSTER CAESAR SALAD</b> Our popular Caesar Salad with mushroom, croutons and spicy fried oysters.....	15
<b>'TRADITIONAL' OYSTER STEW</b> Fresh oysters, milk, butter & spices.....	13
<b>OYSTER CHOWDA'</b> Fresh oysters, potatoes & cream.....	13
<b>OYSTER GUMBO</b> Our award winning <b>Gumbo</b> with the addition of fresh oysters.....	13
<b>OYSTER PO' BOY</b> Fried oysters on sour dough with lettuce, tomato, onion & Chipotle Remoulaude.....	13
<b>OYSTER MUFULATA</b> Fried oysters on a sour dough loaf with lettuce, tomato & sliced olive salad salad.....	14

## OYSTER ENTREES

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

<b>Washington Platform FRIED OYSTER DINNER</b> Rolled in our famous cornmeal breading.....	24
<b>OYSTERS MARDI GRAS</b> Fresh oysters, crawfish, scallion, roasted corn & andouille, in a Kentucky Bourbon cream sauce, served over Cajun dirty rice.....	27
<b>OYSTERS APHRODITE</b> With blue crabmeat, peppers, onion, Creole Tomato Sauce & a touch of heavy cream. Topped with romano cheese & served over Cajun Dirty Rice.....	27
<b>OYSTER ARTICHOKE CASSEROLE</b> Baked with fresh mushroom and scallion in herb lemon cream, served with Cajun Dirty Rice.....	26
<b>LOUISIANA SAUTE</b> Fresh oysters, onion & peppers sautéed in a spicy Creole tomato sauce. Served over dirty rice.....	26
<b>CREOLE OYSTERS</b> Fresh oysters rolled in Creole seasonings and fried. Served over dirty rice.....	25
<b>PLATFORM PLATTER <i>Oysters Rockefeller Casserole, Creole Fried Oysters, &amp; Oysters Mardi Gras</i></b> over dirty rice.....	28
<b>JAMBALAYA</b> Fresh oysters, shrimp, crawfish and andouille sausage, with rice & vegetables. Served with grilled sourdough.....	27
<b>STEAK N' OYSTERS</b> 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
<b>OYSTERS BONNE FEMME</b> Fresh oysters, crabmeat, scallion & shrimp; baked au gratin in a rich champagne cream sauce with Swiss & romano cheeses. With Dirty Rice.....	29
<b>CAJUN CREAM OYSTERS</b> Al dente pasta, fresh oysters & steamed broccoli in a rich Creole spiced cream sauce, with a slice of garlic toast.....	26