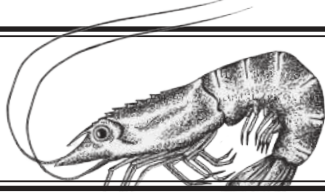


Raw Bar

Shrimp Cocktail // 4PC 19
spiced cocktail sauce, lemon

Summer Ceviche // 18
fish of day, crispy onions, watermelon, lime, red onion, burnt tomato, chili, cilantro, cucumber purée

Oysters on the Half Shell
seasonal mignonette, horseradish, cocktail, lemon



Soup

Cream of Crab // CUP 8 BOWL 14
jumbo lump crab, sherry, old bay

Maryland Crab // CUP 8 BOWL 14
veggies, classic tomato broth, crab meat

Salads

Eastern Shore Cobb // 26
sugarcured ham, jumbo lump crab, avocado, fried oysters, grilled corn, bleu cheese, tomato, hard boiled egg, champagne vinaigrette

Caesar Salad // 13
manchego cheese, croutons, tomato, creamy black pepper emulsion

Tuscan Kale // 14
candied ginger, candied pecans, radish, spiced yogurt, truffled cheese

Atlas Farms Salad // 12
dried cherries, arugula, almonds, goat cheese, shaved atlas vegetables, crispy quinoa, dijon vinaigrette

ADD ON

CHICKEN.....8	TUNA.....12
SALMON.....16	STEAK.....21
SHRIMP.....12	CRAB CAKE.....29

FROM THE MARKET

Live Lobster // MKT
served with drawn old bay butter

Whole Fish
choice of red snapper, branzino, rockfish, or black bass from atlas fish market

ONE SIDE | MKT +14
TWO SIDES | MKT +20



Appetizers

Blackened Tuna Bites // 19
citrus soy, crispy wontons, avocado, seaweed salad, cilantro

Blue Crab Egg Rolls // 20
crab, shrimp, ginger, scallion, spicy aioli

Oysters Rockefeller // 19
spinach, leeks, cremini mushroom, truffled pecorino

Loaded Crab Fries // 20
lump crab, cotija, corn, smoked bacon, spicy cheese sauce

Crispy Calamari // 18
fra diavolo, lemon, parsley

Land

Wagyu Flat Iron Steak // 39
malt vinegar fries, chimichurri, celery leaf

Eastern Shore Fried Chicken
choice of original or nashville hot, coleslaw, french fries
HALF 24 WHOLE 36

Roasted Chicken Breast // 28
yukon gold potato, charred asparagus, natural jus, old bay

Hook + Reel

Jumbo Lump Crab Cake Platter // 32
coleslaw, handcut fries
DOUBLE CRAB CAKE DINNER // 64

Half Stuffed Lobster // 52
half of a 1.5 lb lobster, crab imperial, roasted potatoes, atlas farm vegetables

Fried Shrimp Platter // 29
cole slaw, french fries, chili remoulade

Striped Bass // 38
potato & crab hash, english pea, lemon beurre blanc, tomato

Sandwiches *Served with HandCut Fries or Side Salad*

Cheesesteak // 17
lettuce, tomato, american & provolone cheese, caramelized onions, roasted garlic aioli,

Fish Tacos // 19
pickled slaw, cotija cheese, chipotle aioli, lime

Lobster Roll // 39
warm lobster, celery hearts, pickled onion, old bay aioli

Crab Cake Sandwich // 32
jumbo lump crab, lettuce, tomato, remoulade

Sides

Mac & Cheese // 7

Summer Vegetable Medley // 8

Garlic & Herb Roasted Yukon Potatoes // 8

Handcut Fries // 7

Steamed Mussels // 17
choice of: sundried tomato basil broth or roasted garlic & old bay white wine, crispy baguette

Watershed Wings // 19
choice of: buffalo, korean bbq, or old bay honey, petite vegetables, ranch/blue cheese dressing

Maryland Crab Dip // 24
artichoke, sherry, old bay, warm baguette, petite vegetables

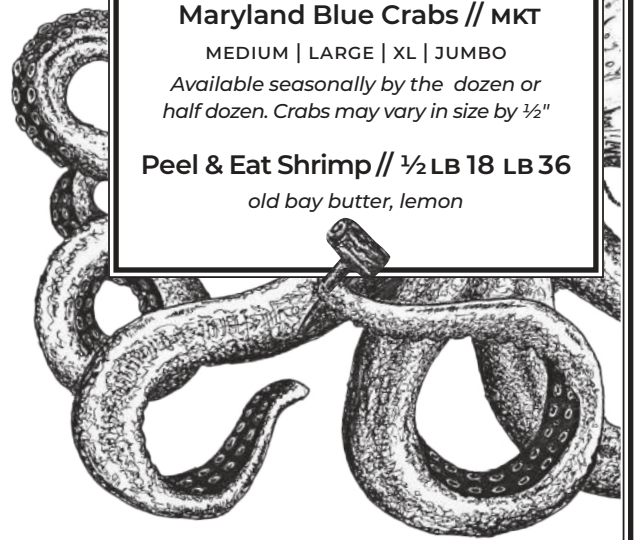
from the STEAMER

Maryland Blue Crabs // MKT

MEDIUM | LARGE | XL | JUMBO

Available seasonally by the dozen or half dozen. Crabs may vary in size by 1/2"

Peel & Eat Shrimp // 1/2 LB 18 LB 36
old bay butter, lemon



Soft Shell Crab Platter
choice of sautéed or fried, coleslaw, fries, chili remoulade | BASED ON AVAILABILITY
SINGLE 24 DOUBLE 48

Pan Seared Scottish Salmon // 36
tabbouleh, black quinoa, cucumber, fennel pollen, meyer lemon gel, mint

Scallops // 37
U10, spring vegetable succotash, fennel, tarragon, asparagus, red pepper romesco

Soft Shell Crab Sandwich // 24
fried, old bay aioli, lettuce, tomato | BASED ON AVAILABILITY

Spicy Chicken // 18
nashville hot chicken, lettuce, pickles, pepperoncini, chile remoulade, tomato

Watershed Burger // 19
smash patties, american cheese, lettuce, caramelized onion, tomato, pickles, comeback sauce

Dessert

Key Lime Pie // 12

Crème Brûlée // 12

Triple Chocolate Cake with berries // 12

Daily Cheesecake Selection // 12

FISH MARKET

Order any Atlas Fish Market items from your server and take it to-go!

FILET FISH

Branzino
 Striped Bass
 Red Snapper
 Yellowfin Tuna
 Scottish Salmon

SHELLFISH

Mussels
 Clams
 Shrimp
 Shrimp Cocktail
 Jumbo Lump Crab
 Lump Crab
 Live Lobster
 Oysters
 Soft Shell Crabs

WHOLE FISH

Branzino
 Red Snapper
 Rockfish
 Black Bass

ACCOMPANIMENTS

Cocktail Sauce
 Dijonaise



Historic CROSS STREET MARKET



1869

In 1845, a long, open air shed is built between Charles and Patapsco Streets where vendors could sell staples like meat, seafood, and vegetables. In 1869 the Market closes and is rebuilt as a two-story Italian Revival-style building, with a meeting hall on the second floor.



1951

An early morning 12-alarm fire starts in the main building and ultimately destroys all of Cross Street Market, as well as a few neighboring buildings. Some displaced merchants find temporary spaces nearby, and some set up stalls along Cross Street.



1952

Cross Street Market re-opens! It is re-built as the 31,800-square-foot structure of today. More than 20,000 people attend the grand opening event. In the years to follow, the building will see some minor changes in its exterior and signage.

NOW

Cross Street Market completed a full renovation in 2019 and is now the home to 22 independently owned and operated businesses. The building's renovation includes a full restoration of the entrances on S. Charles Street and Light Street, to closely resemble their 1950's designs and became a regional destination for food and beverage. Atlas Restaurant Group was honored to be welcomed into the Market opening Watershed and Atlas Fish Market Spring 2021.