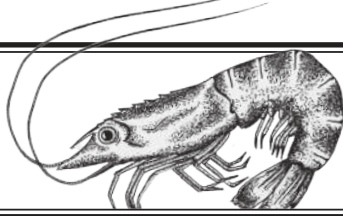


Raw Bar

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

Ceviche // 18
fish of day, lime, chili,
passion fruit gel, avocado,
apple, cilantro, corn tortilla chips

Oysters on the Half Shell // MKT
lemon, spiced cocktail sauce



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, beets,
radish, spiced yogurt, truffled cheese

Atlas Farms Salad // 12
dried cranberries, apples, feta cheese, pepitas,
shaved atlas vegetables, herb 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



Apetizers

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

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

Fried Oysters // 6 EA
old bay aioli, celery

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

Land

14oz Black Angus Rib-Eye // 39
whipped potato, atlas vegetables, béarnaise

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

Braised Beef Short Rib // 32
whipped potato, braised greens,
crispy leek, pan jus

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,
whipped potatoes, atlas farm vegetables

Fried Shrimp Platter // 29
coleslaw, french fries, chili remoulade, lemon

Striped Bass // 38
potato & crab hash, corn, tomato,
red pepper beurre blanc

Sandwiches *Served with HandCut Fries or Side Salad*

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

Po Boy // 19
choice of: fried shrimp or oyster, lettuce,
tomato, pickles, chili remoulade

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

Fish Tacos // 19
fresh fish of the day, pickled slaw,
cotija cheese, chipotle aioli, lime

Sides

Mac & Cheese // 12
Winter Vegetable Medley // 8
Whipped Yukon Potatoes // 8
Handcut Fries // 7

Crispy Calamari // 18
fra diavolo, jalapeño, lemon, parsley

Steamed Mussels // 17
choice of: coconut curry 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 ½"*

Peel & Eat Shrimp // ½ LB 18 LB 36
old bay butter, lemon

Steamer Platter // 38PP
all steamer seafood, smoked sausage, corn

Salmon // 32
dirty rice, chorizo, chicken liver,
shrimp, cajun cream sauce

Scallops // 37
parsnip purée, brussels sprouts, fennel,
orange, brown butter

Seafood Pasta // 36
rigatoni, shrimp, clams, crab,
sundried tomato, fra diavolo, basil

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

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

Crab Cake Sandwich // 33
jumbo lump crab, lettuce, tomato,
remoulade

Dessert

Key Lime Pie // 12
Crème Brûlée // 12
Triple Chocolate Cake // 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 Ahi Tuna
 Scottish Salmon

WHOLE FISH

Branzino
 Red Snapper
 Rockfish
 Black Bass

SHELLFISH

Blue Bay Mussels
 Middleneck Clams
 Shrimp
 Shrimp Cocktail
 Live Lobster
 Oysters

Soft Shell Crabs
 U-10 Scallops
 Claw Crab Meat
 Lump Crab Meat
 Jumbo Lump Crab Meat

ACCOMPANIMENTS

Cocktail Sauce
 Fall Mignonette

Horseradish



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.