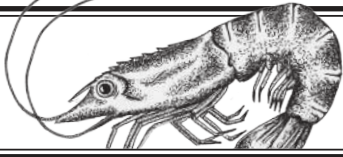


## Raw Bar

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

**Ceviche // 18**  
rockfish, lime, chili, avocado,  
pineapple gel, mango, cilantro,  
corn tortilla chips

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



## Soup

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

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

## 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,  
grilled peaches, dijon vinaigrette, truffled cheese

**Atlas Farms Salad // 12**  
dried cherries, fuji apple, feta cheese,  
crispy shallot, shaved atlas vegetables,  
citrus vinaigrette

### ADD ON

CHICKEN.....8	TUNA.....14
SALMON.....16	STEAK.....21
SHRIMP.....12	CRAB CAKE.....29

## FROM THE MARKET

**Live Lobster // MKT**  
steamed whole, lemon, clarified 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**  
ahi tuna, whipped avocado, citrus soy sauce,  
seaweed salad, crispy wonton

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

**Fried Oysters // 16**  
local oyster, old bay aioli, celery

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

## Land

**14oz Angus Rib-Eye // 39**  
truffle parmesan fries, house steak sauce

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

**14oz Pork Chop // 32**  
charred asparagus, peach marmalade

## Hook + Reel

**Striped Bass // 38**  
potato & crab hash, green pea, corn,  
tomato, beurre blanc

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

**Seared Sea Scallops // 37**  
creamed corn, pancetta, tomato, pea shoots

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

## 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
- Grilled Asparagus // 10
- Summer Vegetable Medley // 8
- Fingerling Potatoes // 8
- Handcut Fries // 7
- ADD PARMESAN & TRUFFLE +5

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

**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 1/2"*

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

**Steamer Platter // SM 38 LG 72**  
*all steamer seafood, smoked sausage, corn*

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

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

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

**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

- Pecan Pie // 12
- Passion Fruit Crème Brûlée // 12
- Triple Chocolate Cake with Raspberry Gel // 12
- Sweet Potato Cheesecake // 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  
 East & West Coast  
 Oysters

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

## ACCOMPANIMENTS

Cocktail Sauce  
 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.