



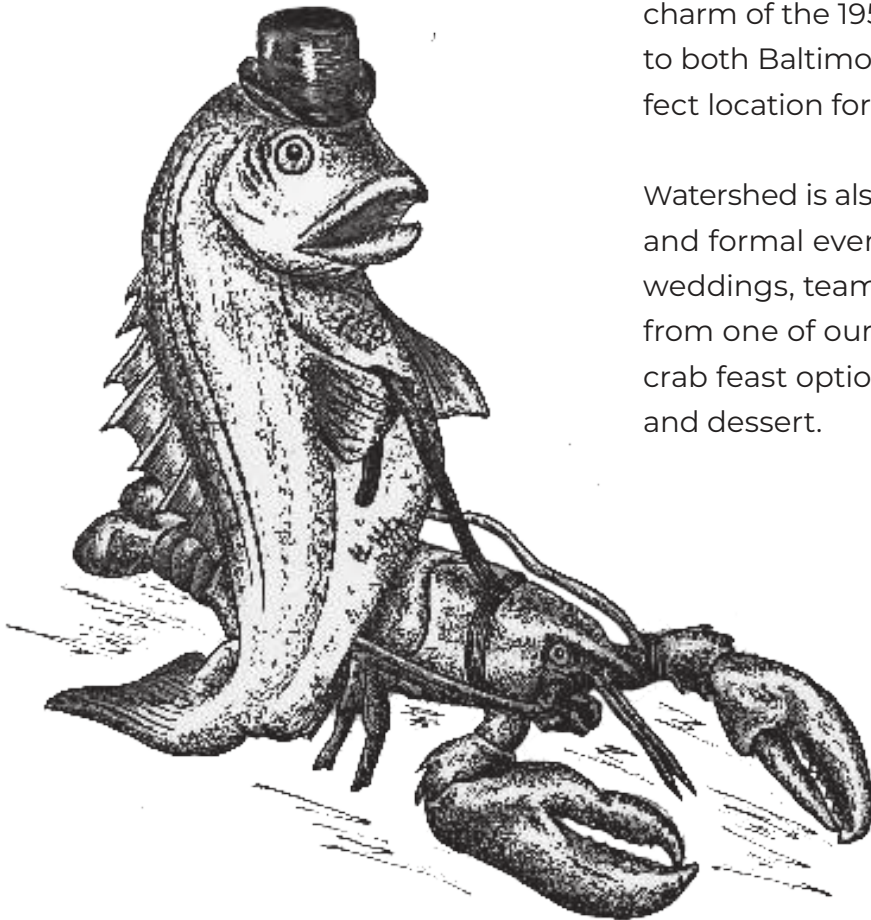
GROUP DINING



Opened in May in the historic Cross Street Market, Watershed is a classic Maryland Seafood House located in the heart of Federal Hill.

This renovated venue offers amazing rooftop views of the city while conserving the historic charm of the 1950's marketplace. A short walk to both Baltimore Stadiums. Watershed is a perfect location for pre and post game gatherings.

Watershed is also an excellent location for casual and formal events, celebrations, showers, weddings, team building and more! Choose from one of our plated dinner packages or our crab feast options inclusive appetizers, sides, and dessert.





## FOOD & BEVERAGE

### MINIMUMS

#### **SMALL GROUPS**

up to 50 Guests - Priced per Guest - Rooftop is weather dependent

LUNCH (EVENT TO CONCLUDE BY 3:00PM | ROOFTOP OR INTERIOR SEATING)

MONDAY-THURSDAY | \$40 ++

FRIDAY-SUNDAY | \$50 ++

DINNER

MONDAY-THURSDAY | \$75 ++ ROOFTOP | \$65++ INTERIOR|

FRIDAY-SUNDAY | \$100 ++ ROOFTOP | \$75++ INTERIOR |

\* Large parties can be accommodated, please inquire for groups over 50 guests



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MENU  
PACKAGES

# RUTH

\$65 PER PERSON

## APPETIZERS

### Maryland Crab Dip

artichoke, sherry, old bay, toasted baguette, petite vegetables

### Watershed Wings

Choice of buffalo, korean bbq, or honey old bay, petite vegetables, ranch/blue cheese dressing

### Crispy Calamari

fra diavolo, lemon, parsley

## ENTREE

CHOICE OF ONE

### Jumbo Lump Crab Cake Platter

coleslaw, house cut fries, chili remoulade, lemon

### Eastern Shore Fried Chicken

choice of original or nashville hot, cole slaw, house cut french fries

### Scottish Salmon

dirty rice, chorizo, chicken liver, shrimp, cajun cream sauce

### Watershed Burger

smash patties, american cheese, caramelized onions, tomato, pickles, comeback sauce, served with handcut fries

## DESSERT

### Pecan Pie

graham cracker, whipped cream

## ADD ONS

### Crab Cake

chili remoulade, lemon  
+ \$12 Per Person

### Raw Bar

Shrimp Cocktail, spiced cocktail sauce, lemon

Summer Ceviche - Rockfish, lime, chili, pineapple gel, mango, cilantro, corn tortilla chips

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

# UNITAS

\$85 PER PERSON

## APPETIZERS

FAMILY STYLE

### Blue Crab Egg Roll

1 crab, shrimp, ginger, scallion, spicy aioli

### Watershed Wings

Choice of buffalo, korean bbq, or old bay honey, petite vegetables, ranch/blue cheese dressing

### Crispy Calamari

fra diavolo, lemon, parsley

## SOUP/SALAD

CHOICE OF ONE

### Maryland Crab Soup

veggies, classic tomato broth, crab meat

### Atlas Farms Salad

mixed greens, dried cherries, fuji apple, crispy onion, shaved atlas vegetables, citrus vinaigrette

## ENTREE

CHOICE OF ONE

### Jumbo Lump Crab Cake Platter

coleslaw, house cut fries, chili remoulade

### 14oz Pork Chop

grilled asparagus, peach marmalade

### 14oz Ribeye

truffle parmesan fries, steak sauce

### Scottish Salmon

dirty rice, chorizo, chicken liver, shrimp, cajun cream sauce

## DESSERT

### Triple Chocolate Cake

whipped cream, raspberry gel

## ADD ONS

### Crab Cake

chili remoulade, lemon  
+ \$12 Per Person

### Raw Bar

Shrimp Cocktail, spiced cocktail sauce, lemon

Summer Ceviche - Rockfish, lime, chili, pineapple gel, mango, cilantro, corn tortilla chips

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

+ \$25 Per Person

# WEAVER

CRAB FEAST  
\$125 PER PERSON

## APPETIZERS

FAMILY STYLE

### Maryland Crab Dip

artichoke, sherry, old bay, toasted baguette,  
petite vegetables

### Watershed Wings

Choice of buffalo, korean bbq, or old bay  
honey, petite vegetables, ranch/blue cheese  
dressing

### Crispy Calamari

fra diavolo, lemon, parsley

## SOUP

CHOICE OF ONE

### Maryland Crab Soup

veggies, classic tomato broth, crab  
meat

### Cream of Crab

jumbo lump crab, sherry, old bay

## FROM THE STEAMER

SHARED

### Steamed Maryland Blue Crabs

### Crab Legs

### Smoked Andouille Sausage

### Corn, Onions, Shrimp, Clams, and Mussels

served with Clarified Butter and  
grilled lemons

## SIDES

(Choice of 3):

hand cut fries  
mac and cheese au gratin  
house coleslaw  
caesar salad  
corn on the cobb

## DESSERT

Passionfruit Creme' Brulee'

## ADD ONS

### Crab Cake

chili remoulade, lemon  
+ \$12 Per Person

### Raw Bar

Shrimp Cocktail, spiced cocktail  
sauce, lemon

Summer Ceviche - Rockfish,  
lime, chili, pineapple gel,  
mango, cilantro, corn tortilla  
chips

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

+ \$25 Per Person

\$28 PER PERSON

# FEDERAL HILL

## CHOICE OF FOUR SERVED FOR TWO HOURS

### **Vegetable Crudite**

celery, carrots, asparagus, zucchini, squash, blue cheese & ranch dipping sauces

### **Burger Sliders**

american cheese, comeback sauce, lettuce, tomato, caramelized onion, pickles

### **Spicy Chicken Sliders**

crispy nashville chicken, pepperoncini, lettuce, tomato, pickles, chili remoulade

### **Mac N' Cheese Balls**

shell pasta, white cheese sauce, roasted garlic aioli

### **Loaded Watershed Fries**

house fries, spicy cheese sauce, roasted corn, cotija cheese, crispy bacon, scallions

### **Chicken Wings**

choice of buffalo, honey old bay, or korean BBQ; served with celery & carrots, blue cheese & ranch dipping sauces

### **Chicken Tenders**

honey mustard dipping sauce

menu & dietary substitutions are available upon request  
and may incur an additional charge.



\$45 PER PERSON

# RIVERSIDE HILL

CHOICE OF FOUR  
SERVED FOR TWO HOURS

**Mini Crab Cakes**

chili remoulade, lemon

**Sliced Ribeye**

tiger sauce, crostini

**Calamari**

jalapeno, parsley, fra diavolo

**Fried Oyster**

local oyster, old bay aioli, celery

**Summer Ceviche**

rockfish, lime, chili, avocado, pineapple gel, mango, cilantro, corn tortilla chips

**Tuna Bites**

yellowfin ahi tuna, crispy wonton, wakame salad, whipped avocado, citrus soy sauce

**Loaded Watershed Crab Fries**

house crab fries, spicy cheese sauce, roasted corn, cotija cheese, crispy bacon, scallions

menu & dietary substitutions are available upon request  
and may incur an additional charge.

\$65 PER PERSON

# LOCUST POINT

SERVED FOR TWO HOURS

## STARTER (choice of one)

### Caesar Salad

manchego cheese, croutons, tomato, creamy black pepper emulsion

### Atlas Farms Salad

mixed greens, dried cherries, fuji apple, crispy onion, shaved atlas vegetables, citrus vinaigrette

## APPETIZERS

### Mini Crab Cakes

chili remoulade, lemon

### Cobb Salad

romaine, sugar cured ham, lump crab meat, avocado, fried oysters, corn, blue cheese, tomato, egg, champagne vinaigrette

### Maryland Crab Soup

lump crab, veggies, classic tomato broth

### Cream of Crab

lump crab, sherry, old bay

### Summer Ceviche

rockfish, lime, chili, avocado, pineapple gel, mango, cilantro, corn tortilla chips

### Shrimp Cocktail

spiced cocktail sauce, lemon

### Maryland Crab Dip

artichoke, sherry, old bay, warm baguette, petite vegetables

### Shrimp & Grits

salsa verde, cilantro

menu & dietary substitutions are available upon request  
and may incur an additional charge.

## RESTAURANT POLICIES PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the of the minimum spend on your contract.
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event
- All group dining packages include soft drinks, hot tea and coffee services. Beer, wine and cocktails are billed by consumption
- Watershed is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

## CONTACT

To book your event or inquire for more information, please contact:

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