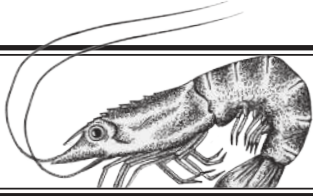


Raw Bar

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

Rockfish Ceviche // 18
lime, chili, avocado, cilantro, mango gel, pineapple, 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
sugar-cured ham, jumbo lump crab, avocado, fried oysters, grilled corn, blue 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, dijon vinaigrette, truffled cheese

Atlas Farms Salad // 12
mixed greens, shaved atlas vegetables, granny smith apple, cherries, goat cheese, sherry mustard vinaigrette

ADD ON

CHICKEN..... 8	TUNA..... 14
SALMON..... 16	STEAK..... 21
SHRIMP..... 12	CRAB CAKE..... 29
CRAB IMPERIAL..... 25	

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



Apetizers

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 oysters, old bay aioli, celery

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

Land

14oz Angus Rib-Eye // 39
whipped potato, grilled asparagus, steak sauce

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

Short Rib Meatloaf // 33
whipped potato, baby carrots, sweet stewed onions

Hook + Reel

Rockfish Beurre Blanc // 38
sweet potato & crab hash, roasted corn, chive beurre blanc

Stuffed Maine Lobster // 52
crab imperial, whipped potato, grilled lemon, atlas vegetables

Seared U-10 Scallops // 37
butternut squash purée, brussels sprouts, spiced pomegranate reduction

Seafood Diavolo // 36
linguine, mussels, clams, scallops, shrimp, crab, spicy tomato sauce, breadcrumb, manchego

Sandwiches *Served with Hand-Cut Fries. Side Salad or Caesar Salad +2.00*

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

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

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

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

Sides

Mac & Cheese // 12

Grilled Asparagus // 10

Winter Vegetable Medley // 8

Whipped Potatoes // 8

Mixed Mushroom // 10

Hand-Cut 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

Chilean Sea Bass // 42
edamame salsa, grain mustard sauce, romanesco

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

Jumbo Lump Crab Cake Platter // 32
coleslaw, hand-cut fries, chili remoulade
DOUBLE CRAB CAKE DINNER // 64

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

Nashville Hot Chicken Sandwich // 18
spicy fried chicken, lettuce, tomato, pickles, pepperoncini, chili remoulade

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

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

Dessert

Key Lime Pie // 12

Passion Fruit Crème Brûlée // 12

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
 Chilean Sea Bass

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
 Lemon



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.