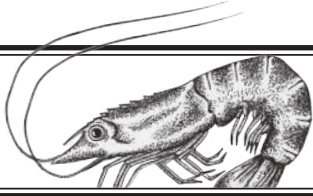


## Raw Bar

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

**Rockfish Ceviche Rojo // 18**  
chili, lime, cucumber, pineapple,  
pickled onion, 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 // 13**  
mixed greens, fresh strawberries, shaved  
radish, whipped goat cheese, toasted  
almonds, white balsamic 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



## 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 oysters, old bay aioli, celery

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

## Land

**14oz Angus Rib-Eye // 42**  
fingerling potato gratin, grilled broccolini  
steak sauce

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

**Ancho Chili Braised Short Rib // 39**  
honey jalapeno corn bread, roasted sofrito  
skewer, ancho chili jus, crispy tortilla

## Hook + Reel

**Pan Seared Rockfish // 40**  
chorizo, poblano potato corn hash,  
toasted chili beurre blanc

**Stuffed Maine Lobster // 52**  
crab imperial, grilled lemon, fingerling potato  
gratin, grilled broccolini

**Pistachio Crusted Scallops // 36**  
green goddess sauce, edamame, avocado,  
orange supreme, pistachio, frisée

**Seafood Diavolo // 36**  
linguine, mussels, clams, scallops, shrimp, crab,  
spicy tomato sauce, breadcrumbs, 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 oysters, 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 Broccolini // 9**

**Fingerling Potato Gratin // 10**

**Mixed Mushroom // 10**

**Hand-Cut Fries // 7** 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*

**Honey Lavender  
Chilean Sea Bass // 42**  
english peas, asparagus, pea purée,  
lemon beurre blanc

**Scottish Salmon // 32**  
dirty rice, chorizo, 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**

**Seasonal Crème Brûlée // 12**

**Chocolate Cake with Raspberry Gel // 12**

**Chocolate Chip Cookie 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  
U10 Scallops  
Claw Crabmeat  
Lump Crabmeat  
Jumbo Lump Crabmeat

## 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 in Spring 2021.