CROSS STREET MARKET EST. 1846

WATERSHED

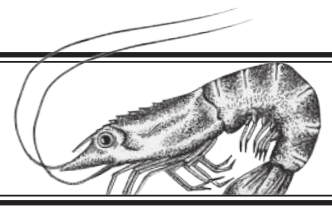
CLASSIC MARYLAND SEAFOOD HOUSE

Raw Bar

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

Shrimp Ceviche // 23
granny smith apple, watermelon radish, jalapeno, charred avocado, ginger-lime vinaigrette, cilantro, tortilla chips

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



Soup

Cream of Crab // CUP 9 BOWL 14
lump crab, sherry, old bay

Maryland Crab // CUP 9 BOWL 14
lump crab, veggies, classic tomato broth

Salads

Eastern Shore Cobb // 29
sugar-cured ham, jumbo lump crab, avocado, fried oysters, grilled corn, blue cheese, tomato, hard-boiled egg, champagne vinaigrette

Caesar Salad // 15
manchego cheese, croutons, tomato, creamy black pepper emulsion

Tuscan Kale // 15
candied ginger, candied pecans, radish, dijon vinaigrette, truffled cheese

Atlas Farm Salad // 16
gem lettuce, granny smith apple, crumbled goat cheese, rehydrated cranberry, pomegranate, roasted fennel, pepita-pretzel crumble, apple cider vinaigrette

ADD ON

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

CRAB IMPERIAL 25

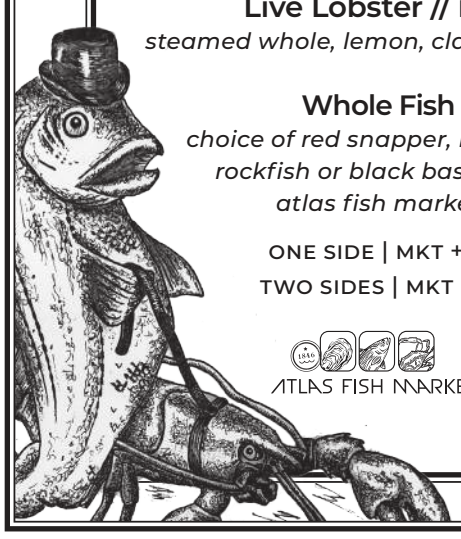
FROM THE MARKET

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

ATLAS FISH MARKET



Appetizers

Blackened Tuna Bites // 21
ahi tuna, whipped avocado, citrus soy sauce, seaweed salad, crispy wonton

Blue Crab Egg Rolls // 22
crab, shrimp, ginger, scallion, cream cheese, spicy aioli

Fried Oysters // 19
local oysters, old bay aioli, celery

Watershed Wings // 21
BUFFALO | KOREAN BBQ | HONEY-OLD BAY | LEMON-PEPPER
served with petite vegetables, ranch or blue cheese dressing

Chesapeake Fries // 22
lump crab, cotija, corn, scallions, smoked bacon, spicy cheese sauce

Crispy Calamari // 19
jalapeño, lemon, parsley, fra diavolo

Steamed Mussels // 19
choice of coconut curry or roasted garlic & old bay-white wine; crispy baguette

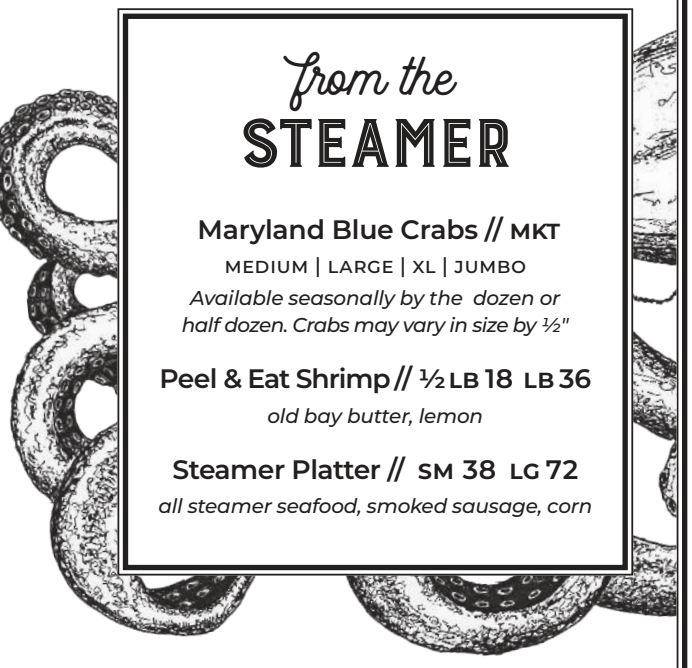
Maryland Crab Dip // 26
artichoke, sherry, old bay, warm baguette, petite vegetables

Land

14oz Angus Rib-Eye // 58
fingerling potato gratin, grilled broccolini, steak sauce

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

Short Rib Ragu // 39
red wine braised beef short rib, pappardelle pasta, sundried tomato butter, balsamic reduction



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

Hook + Reel

East Coast Cioppino // 40
rockfish, shrimp, clams, mussels, saffron broth, grilled sourdough, saffron aioli, fennel oil

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

"Kung Pao" Scallops // 40
toasted peanut, dried chilies, snow pea, red bell pepper, scallion, chow mein noodles

Seafood Diavolo // 40
linguine, mussels, clams, scallops, shrimp, crab, spicy tomato sauce, breadcrumbs, manchego

Chesapeake Blue Catfish // 29
notty-boh beer battered local catfish, fries, coleslaw, house made tartar sauce

Scottish Salmon // 34
dirty rice, chorizo, shrimp, cajun cream sauce

Jumbo Lump Crab Cake Platter // 34
coleslaw, hand-cut fries, chili remoulade
DOUBLE CRABCAKE DINNER // 64

Fried Shrimp Platter // 34
coleslaw, french fries, lemon, chili remoulade

Sandwiches

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

Cheesesteak // 19
lettuce, tomato, american & provolone cheese, caramelized onions, roasted garlic aioli

Po'Boy // 19
CHOOSE: FRIED SHRIMP | LOCAL OYSTERS | CATFISH
pickles, lettuce, tomato, chili remoulade

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

Fresh Catch Fish Tacos // 21
fresh fish of the day, pickled slaw, cotija cheese, chipotle aioli, lime

Nashville Hot Chicken Sandwich // 19
spicy fried chicken, lettuce, tomato, pickles, pepperoncini, chili remoulade

Crab Cake Sandwich // 34
jumbo lump crab, lettuce, tomato, chili remoulade

Watershed Smash Burger // 21
smash patties, american cheese, lettuce caramelized onion, tomato, pickles, comeback sauce

Sides

Mac & Cheese // 14
Grilled Broccolini // 12
Fingerling Potato Gratin // 12
Mixed Mushroom // 12
Hand-Cut Fries // 9 PARMESAN & TRUFFLE +5

Dessert

Smith Island Cake // 14
Seasonal Crème Brûlée // 14
Chocolate Cake raspberry gel **// 14**
Key Lime Pie // 14

Please alert your server of any food allergies. Consuming raw or undercooked proteins such as chicken, pork, beef and shellfish can be hazardous to your health.
A customary gratuity of 20% will be added for all parties of 6 or more guests. A 3% facility fee will be added to the total of each check. This fee is not a tip or service charge.

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

1846
ATLAS FISH MARKET

Historic CROSS STREET MARKET







1869

In 1845, a long, open-air shed is built between Charles and Patapsco Streets where vendors could sell staples likes 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.