



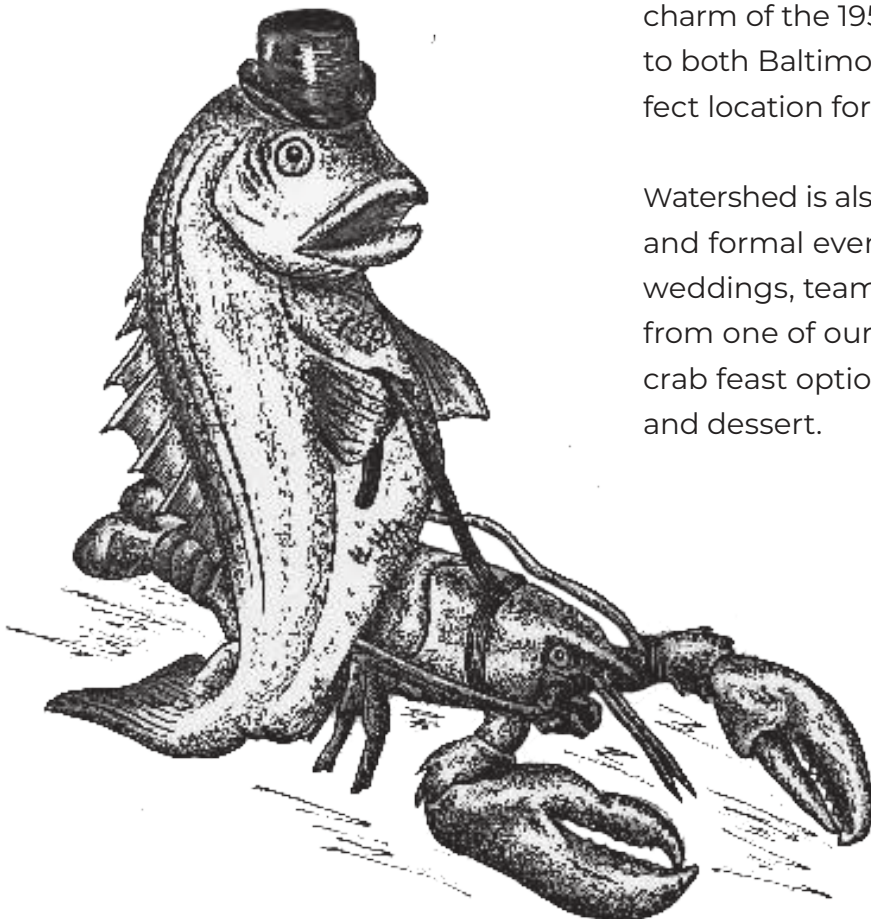
GROUP DINING



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



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 mignonette, horseradish, cocktail, lemon

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

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 mignonette, horseradish, cocktail, lemon

+ \$25 Per Person

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

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 mignonette, horseradish,
cocktail, lemon

+ \$25 Per Person

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

\$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:

Kristen Hladky

KristenH@AtlasRestaurantGroup.com

