



~ APPETIZERS ~ -HOT-

Crab Cakes

Chesapeake Bay recipe, served with remoulade sauce. 12.95

B Garlic Shrimp

Jumbo shrimp sautéed with garlic, herbs, butter and chardonnay. 11.95

Deep Fried Calamari

Served with remoulade sauce. 9.95

B Oysters Rockefeller

5 oysters baked with creamy spinach, a hint of Pernod™ liqueur, finished with hollandaise sauce. 11.95

Oysters Casino

5 oysters baked Bascom's style with onions, bacon and topped with Parmesan cheese. 11.95

Chicken Quesadilla

Large flour tortilla stuffed with spinach, mushrooms, caramelized onions and cheddar cheese. 9.95

Spinach Artichoke Dip

With herbs and bleu cheese. Served with crispy tortilla chips. 9.95

Fried Shrimp

Gulf shrimp southern fried and served with cocktail sauce. 11.95

Mussels Marinière

Prince Edward Island mussels sautéed with white wine and herb butter. Served with toasted baguette. 10.95

Escargot En Croute

Sautéed snails, mushrooms, garlic and herb butter in a puff pastry. 10.95

-COLD-

Alaskan King Crab Legs

Served chilled and split with remoulade sauce. 1/2lb. 19.95

B Shrimp Cocktail

Jumbo shrimp with cocktail sauce. 3 per shrimp

Black Sesame Tuna

Seared rare with wasabi, pickled ginger and Asian dipping sauce. 13.95

Chilled Oysters on the Half Shell

Half dozen or dozen market price.

Stone Crab Claws

Served with our own remoulade sauce. Market price when available.

Lump Crab Martini

Enormous lump crab served chilled in a martini glass with house made remoulade. 16.95

B Ask about our appetizer platters.

~ SOUP & SALAD ~

Bascom's Creamy Lobster Bisque

Cup 4.95 • Bowl 5.75

French Onion Soup Au Gratin

Sweet Vidalia onions, fresh thyme, port wine and beef broth topped with melted Swiss cheese in a crock. 5.95

Black Bean Soup

Topped with sour cream, chives, and cheddar cheese. Cup 4.95 • Bowl 5.75

Bascom's House Salad

Crisp greens, chopped olives, julienne smoked ham and Swiss cheese tossed in our house vinaigrette dressing. 5.95

B Classic Caesar Salad

Crisp romaine tossed in Bascom's own Caesar dressing. Topped with garlic croutons, shaved Parmesan and anchovies. 5.95

Fresh Garden Salad

Fresh greens with your choice of homemade dressings (Caesar, bleu cheese, ranch or Bascom's vinaigrette). 5.50

The Wedge Salad

Iceberg wedge, crisp bacon, shaved red onions, tomatoes and carrots with a creamy bleu cheese. 7.95

Tomato and Onion Salad

Sliced vine ripe tomatoes, shaved red onions, chives, bleu cheese, mustard vinaigrette and crisp baby greens. 7.95

~ SIDES ~ Enough to Share.

Mushrooms & Onions. 6.95

Fresh Steamed Asparagus. 6.95

Creamed Spinach. 5.95

Fresh Steamed Broccoli. 5.95

Jalapeño Mac & Cheese. 5.95

Baked Potato. 5.95

Spinach Au Gratin. 5.95

Garlic Mashed Potatoes. 5.95

Steak Fries. 5.95

Potatoes Au Gratin. 5.95

**ADD A LOADED BAKED POTATO TO
ANY SIGNATURE ENTRÉE FOR ONLY 3.95**

~ GRILLED CLASSICS ~

*Bascom's serves only the finest Angus Midwestern
Grain fed steer aged for a minimum of 28 days.*

Filet Mignon

Our most tender steak. Petite 8oz. 26.95 • 12oz. 34.95

B Bascom's Prime Rib

Our specialty slow-roasted for a minimum of 12 hours.
Queen Cut 25.95 • King Cut 28.95

T Bone

18oz. bone-in strip steak 28.95

B Porterhouse

28oz. has both the flavorful strip and the tender filet. 36.95

Rib Eye

Well-marbled, and one of our most flavorful steaks. 16oz. 27.95

New York Strip

An evenly marbled, boneless strip. 16oz. 27.95

Hand Crafted Sauces & Toppings to Enhance Your Experience at Bascom's.	
Toppings:	Oscar 6.95, Lobster Bérnaise 6.95, Bleu Cheese Encrusted 2.25
Sauces:	Au Poivre 2.75, Cabernet Reduction 2.75 Hollandaise or Bérnaise 2.75
Add Ons:	1/2lb. King Crab Legs 18.95, 1/2lb. Lobster 22.95

~ SIGNATURE ENTRÉES ~

Veal Chop

16oz. thick cut milk fed veal. 33.95

B Grilled Lamb Chops

Two grilled double-cut domestic lamb rib chops served with mint demi-glaze or fresh mint jelly. 34.95 Add a third chop. 15.00

Pork Chop

Center cut prime pork chop. 19.95 Add bleu cheese crust. 2.25

Herb Roasted Half Chicken

Served with mashed potatoes, asparagus, and red wine demi-glaze. 19.95

Chicken Marsala

Pounded chicken cutlets sautéed in our homemade Marsala wine sauce and served with rice and steamed broccoli. 17.95

~ FRESH FISH & SEAFOOD ~

*Bascom's fresh fish is delivered daily to ensure
the highest quality for our guests.*

Chesapeake Bay Crab Cakes

Three sweet lump crab cakes served with remoulade sauce. 27.95

B Steamed Hard Shell Lobster Tail

Market price.

Alaskan King Crab Legs

1 1/2lb. steamed and served split with drawn butter. 39.95

B Pistachio Crusted Grouper

Fresh gulf grouper crusted in pistachio nuts served over rice pilaf, asparagus and citrus cream sauce. 28.95

Pan Seared Atlantic Salmon

Served with a white bean cassoulet, asparagus tips and lemon thyme beurre blanc. 22.95

Pan Seared Chilean Sea bass

Served over rice and asparagus. 29.95

Seared Five Spiced Tuna

Dusted in five spices and seared rare with soba noodle stir fry, wasabi aioli and soy peanut vinaigrette. 28.95

Stone Crab Claws

Served with our own remoulade sauce. Market price when available.

Shrimp Scampi Pasta

Jumbo shrimp sautéed with garlic, white wine and olive oil. 19.95

Seared Sea Scallops

Served with warm baby spinach medley and a port wine demi-glaze. 26.95

ADD A BASCOM'S, CAESAR OR GARDEN SALAD TO ANY ENTREE FOR ONLY 4.95

B Indicates a Bascom's Signature Dish.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

Consuming raw or under cooked oysters, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.