

APPETIZERS

CHILLED AND RAW

SHRIMP COCKTAIL
five jumbo shrimp with zingy cocktail sauce 19

BLACKENED SEARED AHI*
compressed watermelon, feta cheese, English cucumber, aged balsamic, Himalayan sea salt, basil, evoo. 21

COLOSSAL CRAB MARTINI
mixed greens, house remoulade and cocktail sauce. 27

FRESH SHUCKED OYSTERS*
served on the half shell with cucumber mignonette, mini tobasco, lemon, cocktail sauce and saltine crackers.
half 19 / full 35

WAGYU CARPACCIO*
thin slices of highly marbled striploin, aged Parmesan, arugula, cracked pepper, fried capers, truffle aioli and toast points. 17

BREAD SERVICE
Warm, rustic loaf served with whipped butter & mint chimichurri. 5

HOT

CRAB CAKE
our perfect blend of spices and panko mixed with fresh lump crab, house made remoulade, paprika with a tomato and arugula salad. 19

FRIED CALAMARI
flash fried tubes and tentacles with cherry peppers served with soy glaze, sake vinaigrette, cilantro and lime. 18

BILLIONAIRE'S BACON
It's Famous For A Reason!! center cut Applewood smoked pork belly slow roasted with sweet and hot things. 7 per slice

BUFFALO CAULIFLOWER
"drumettes" of cauliflower, flash fried with hot butter, bleu crumbles and ranch dressing. 13

FRIED LOBSTER
chunks of warm water lobster flash fried with orange pepper glaze and zesty garlic cream. 34

GARLIC SHRIMP
jumbo shrimp sautéed in chardonnay, garlic, paprika butter, and cream on grilled bread and chive. 19

SOUP AND SALAD

BASCOM'S HOUSE SALAD
spring mix and iceberg lettuce tossed with julienned ham and Swiss, chopped green olives, heirloom tomatoes and Parmesan vinaigrette. 10

CLASSIC CAESAR
crisp romaine hearts, our classic dressing, sour dough croutons, Parmesan crisp. 10
add white anchovies 3

THE WEDGE
iceberg lettuce, crisp bacon, red onion, shredded carrot, gorgonzola crumbles, smoky herbed tomatoes and ranch dressing. 13
add billionaire bacon 7

BURRATA SALAD
arugula, smoky heirloom tomatoes, pickled onions, house vinaigrette, aged balsamic, basil oil and cracked pepper. 15

LOBSTER BISQUE
rich lobster stock, sherry wine, cream and chopped lobster. 13

FRENCH ONION GRATINÉE
beefy and herbaceous broth with garlic croutons, Swiss and Parmesan cheeses and green onion. 12

ENTRÉES

ATLANTIC SALMON
pan seared verlasso salmon, spaghetti squash, spinach, nutmeg and chardonnay mustard reduction. 32

HARISSA SHRIMP PASTA
fettucine egg noodles sautéed with garlic, cream, Parmesan and savory harissa pepper butter. 27

CHILEAN SEA BASS
roasted red potatoes, creamy leeks, potato shoe string, cabernet butter and herbed oil. 46

SEARED DIVER SCALLOPS
pan seared scallops with celery root puree, roasted heirloom carrots, lemon thyme beurre blanc and pomegranate reduction. 44

PISTACHIO CRUSTED GROUPEL
local black grouper served with swiss chard and spinach sautéed, roasted root vegetables and lemon thyme beurre blanc. 39

CHICKEN MARSALA
organic farm raised chicken breast, mushroom medley sauce, roasted garlic mashed potatoes and asparagus. 26

STEAKS & CHOPS

served a la carte with onion straw garnish

FILET MIGNON
very tender with little marbling.
6oz 39 / 10oz 54 / 14oz 69

RIBEYE
USDA Prime, highly marbled.
14oz 49 / 18oz 61

NEW YORK STRIP
USDA Prime, medium marbling with firmer texture. 14oz 48

PORTERHOUSE
best of both worlds... prime tenderloin and strip steak on a bone. 26oz 63

CREEKSTONE FARMS BONE-IN RIBEYE
all natural 22oz of well marbled beef. 54

PORK CHOP
delicious double cut chop. 16oz 29
add bleu cheese crust +3

LAMB CHOPS
ALBA White Lamb, Three double cut chops. 57

BUTCHER'S RESERVE

served a la carte with onion straw garnish

JAPANESE WAGYU RIBEYE
The Finest Beef In The World
Miyazaki, A5 BMS 11+
5 oz 115 / 10 oz 189

TOMAHAWK RIBEYE
USDA Prime, 38oz average 125

AUSTRALIAN WAGYU STRIP
Highest Grade A5,
Highly Marbled Beef
14oz 88

SLOW ROASTED PRIME RIB

our house specialty, we rub each loin with house spices and roast them a minimum of 12 hours for maximum tenderness.
12oz Queen Cut 39 / 16oz King Cut 49

TAMPA BAY'S BEST STEAKHOUSE

Bascom's Chop House

private events catering bascoms.com

ENHANCEMENTS

make it even better

SAUCES 4

HOLLANDAISE / BÉARNAISE / CHIMICHURRI
CABERNET REDUCTION / SHERRY PEPPER CREAM
BONE MARROW TRUFFLE BUTTER

ADD THIS

1/2 pound lobster tail 31
1/2 pound king crab mkt
crab Oscar style 12
diver scallop 9

OMG SIDES

TRUFFLE PARMESAN FRIES
with truffle aioli 14

GRILLED ASPARAGUS OSCAR
with lump crab and hollandaise 21

LOBSTER MAC & CHEESE
with crouton Parmesan crust 25

SIDES

GRILLED ASPARAGUS 10
CREAMED SPINACH 9
SMOKED GOUDA MAC 11
ROASTED GARLIC MASHED POTATOES 8
BROCCOLINI WITH SMOKED GOUDA 11
MUSHROOM MEDLEY 11
BAKED POTATO 7
YUKON GOLD POTATO GRATINÉE 12
ROASTED HEIRLOOM CARROTS & HOT HONEY 12

*Consuming raw or under cooked oysters, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have a medical condition.
20% Gratuity will be added to parties of six or more. Limit 2 separate checks per table.