



Appetizers

- Shrimp Cocktail
cocktail sauce 3 per
- Wagyu Carpaccio
aged parmesan / arugula / cracked pepper
truffle aioli 15
- Fresh Shucked Oysters
gulf waters / apple mignonette
half dozen 17 or dozen 32
- Crab Cake
jumbo lump / sweet peppers / panko / remoulade 15
- Garlic Shrimp
chardonnay / paprika butter / garlic cream 14
- Crab Martini
colossal lump / remoulade / citrus 18
- Crispy Calamari
soy glaze / peanuts / cilantro / sriracha
sake vinaigrette 14
- Billionaire's Bacon
Applewood smoked / slow roasted / sweet and hot 12
- Buffalo Cauliflower
bleu crumbles / flash fried / red hot butter / ranch 11
- Fried Lobster Tail
orange pepper glaze / zesty garlic cream 25

Soup & Salad

- Bascom's House
spring mix / olives / smoked ham / swiss / vinaigrette 8
- Classic Caesar
crisp romaine / garlic crouton / parmesan / anchovies 8
- The Wedge
iceberg / bacon / gorgonzola / red onion / tomato 10
- Lobster Bisque
sherry crème / lobster stock 9
- French Onion Gratinée
garlic crouton / swiss & parmesan / green onion 9
- Seafood Cobb
shrimp / lobster / crab / avocado / hard egg / bacon
small 12 / large 24

Sides

- mushrooms & onions 6 / grilled asparagus 9
creamed spinach 8 / smoked gouda mac & cheese 7
spinach gorgonzola gratinée 9 / sautéed spinach 8
glazed baby carrots 8 / rosemary french fries 6
scalloped potatoes 9 / garlic mashed potatoes 7
broccolini 9 / baked potato 6

Composed Dishes

- Atlantic Salmon
spaghetti squash / spinach / chardonnay mustard
reduction 26
- Pan Seared Chilean Sea Bass
fingerling potato coins / creamy melted leeks
cabernet butter sauce 39
- Crab Cakes
jumbo lump / baby carrots / rice pilaf / remoulade 35
- Shrimp Pasta
black pepper linguini / harissa butter / garlic / parmesan
sweetie peppers 22
- Miso Glazed Grouper
tomato ginger broth / coconut rice cake / beech
mushrooms / kawari salad 32
- Chicken Marsala
mushroom wine reduction / grilled asparagus
roasted garlic mash 19
- Bolognese
black pepper linguini / meat sauce / cherry tomato
herbed ricotta 21
- Maine Lobster Carbonara
garlic chive penne / bacon / peas / basil
parmesan cream 26
- Chop House Burger
Australian goat cheese / candied bacon / onion confit
truffle aioli 22

Seared Diver Scallop

prosciutto / mascarpone corn cake / asparagus
brown butter vinaigrette 34

Chef Prime Cuts

served with onion straws

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| Filet Mignon
petite 7oz 32 10 oz 39 | USDA Prime Ribeye
16 oz / well marbled / boneless 37 |
| USDA Prime NY Strip
14 oz / boneless 39 | Pork Chop bleu cheese crust +2
center cut prime 25 |
| USDA Prime Porterhouse
28 oz / filet & strip 49 | Wagyu Strip
Australian Kobe Beef / 16 oz 59 |
| Lamb Chops
double cut / rosemary crust 48 | All Natural Bone In Ribeye
24 oz / well marbled 46 |

Slow Roasted Prime Rib

12 oz queen cut 34 / 16 oz king cut 39

Sauces

hollandaise 3 / béarnaise 3 / cabernet reduction 3
sherry pepper cream 3

Add Ons

½ lb lobster tail 24 / ½ lb king crab 35 / oscar style 8
diver scallop 7 ea