

## APPETIZERS

### CHILLED

SHRIMP COCKTAIL  
five jumbo shrimp with zingy cocktail sauce  
and mini Tabasco 19

BLACKENED SEARED AHI  
Asian slaw, candied soy, toasted sesame, Cajun  
wonton, pickled ginger, fried capers. 20

LOBSTER DEVILED EGGS  
creamy Cajun filling, lobster claw chunks,  
quinoa and spicy sriracha aioli. 16

### RAW

FRESH SHUCKED OYSTERS  
served on the half shell with apple mignonette,  
horseradish, lemon, cocktail sauce and saltine  
crackers.

*half 17 / full 32*

WAGYU CARPACCIO  
thin slices of highly marbled striploin, aged  
Parmesan, arugula, cracked pepper and truffle  
aioli and toast points. 16

SPICY TUNA TARTARE  
sushi grade tuna, spicy soy vinaigrette,  
avocado, red quinoa, jalapeno, crispy taro chips  
and watermelon radish. 19

### HOT STARTERS

GARLIC SHRIMP  
served in a rich creamy paprika sauce with garlic  
and chardonnay. 15

CRAB CAKE  
our perfect blend of spices and panko mixed with  
fresh lump crab, house made remoulade, paprika  
and fried celery leaves. 18

CRISPY CALAMARI  
fresh domestic squid lightly dusted, flash fried,  
tossed with Parmesan cheese and served with  
banana peppers, cocktail sauce, remoulade, lemon.  
17

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. 12

FRIED LOBSTER  
chunks of warm water lobster flash fried with  
orange pepper glaze and zesty garlic cream. 33

FIRECRACKER SHRIMP  
hand breaded shrimp, flash fried with kalamata  
olives, feta cheese, scallion, tomato and spicy sauce.  
18

### 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 lettuce tossed with our classic  
dressing, sour dough croutons, Parmesan crisp and  
anchovies. 10  
*add white anchovies 3*

THE WEDGE  
iceberg lettuce, crisp bacon, red onion, fresh  
tomato, shredded carrot, bleu crumbles, smoky  
herbed tomatoes and ranch dressing. 13  
*add billionaire bacon slab 7.*

LOBSTER BISQUE  
rich lobster stock, sherry wine, cream and chopped  
lobster. 12

FRENCH ONION GRATINÉE  
beefy and herbaceous broth with garlic  
croutons, Swiss and Parmesan cheeses and green  
onion. 11

SEAFOOD COBB  
fresh greens with Parmesan vinaigrette, cocktail  
shrimp, jumbo lump crab, avocado, smoky herbed  
heirloom tomatoes, hard egg, gorgonzola crumbles,  
bacon and lobster salad  
*small 18 / entrée 33*

## ENTRÉES

HALF CHICKEN  
super tender slow roasted bone in chicken with  
crispy skin, hot honey, pan jus, served with  
heirloom carrots and rice 28

HARISSA SHRIMP PASTA  
pappardelle egg noodles sautéed with garlic, cream,  
Parmesan and savory harissa pepper butter. 26

BAKED GROUPER  
local black grouper chunks, sherry wine  
cracker crust, lemon thyme beurre blanc, rice pilaf,  
broccolini and charred lemon. 37  
Add 2oz of lobster or crab meat for \$9

SEARED DIVER SCALLOPS  
mascarpone corn cake, lemon butter,  
asparagus, roasted corn, red pepper, prosciutto  
and brown butter vinaigrette. 41

CHILEAN SEA BASS  
pan seared with potato hash, creamy melted leeks  
and Cabernet butter sauce. 44

CHICKEN MARSALA  
organic farm raised chicken breast, mushroom  
Marsala wine reduction, roasted garlic mashed  
potatoes and asparagus. 25

ATLANTIC SALMON  
pan seared verlasso salmon, spaghetti squash,  
spinach, nutmeg and chardonnay mustard  
reduction. 31

CAULIFLOWER STEAK  
thick cut cauliflower steak grilled with celeriac  
purée, cucumber salad and chimichurri. 26

WHITE TRUFFLE BOLOGNESE  
house made sausage and ground beef,  
mushrooms, garlic, onion, celeriac, Parmesan and a  
touch of cream on pappardelle. 24

## STEAKS & CHOPS

served a la carte with onion straw garnish

FILET MIGNON  
very tender with little marbling.  
6oz 35 / 10oz 49

RIBEYE  
USDA Prime, highly marbled.  
14oz 45 / 18oz 54

NEW YORK STRIP  
USDA Prime, medium marbling with firmer  
texture 12oz 39 / 16oz 49

PORTERHOUSE  
best of both worlds... prime tenderloin and  
strip steak on a bone. 26oz 59

CREEKSTONE FARMS BONE-IN RIBEYE  
all natural 22oz of well marbled beef. 49

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

VEAL CHOP  
16oz formula fed veal marinated in garlic,  
thyme and evoo 59

LAMB CHOPS  
domestic double cut chops with Dijon  
mustard & rosemary crust. 64  
Add third chop +29

### SLOW ROASTED PRIME RIB AU JUS

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 44

### BUTCHER'S RESERVE

served a la carte with onion straw garnish

WAGYU NEW YORK STRIP  
Japanese beef raised in Australia  
high quality A5 with a minimum BMS of 7.  
14oz 67

TOMAHAWK RIBEYE  
USDA Prime, 38oz average, special fixins 125

WAGYU RIBEYE  
our most highly marbled beef A5  
and BMS minimum of 7.  
14oz 75

TAMPA BAY'S BEST STEAKHOUSE

*Bascom's Chop House*

private events catering bascoms.com

## ENHANCEMENTS

make it even better

### SAUCES 3

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

### ADD THIS

½ pound lobster tail 31  
½ pound king crab mkt  
crab Oscar style 12  
diver scallop 8

### OMG SIDES

TRUFFLE PARMESAN FRIES  
with sherry pepper cream 12

GRILLED ASPARAGUS OSCAR  
with lump crab and hollandaise 19

LOBSTER MAC & CHEESE  
with Parmesan and Ritz cracker crust 22

### SIDES

MUSHROOMS & ONIONS 9

GRILLED ASPARAGUS 9

CREAMED SPINACH 8

SMOKED GOUDA MAC 10

SCALLOPED POTATOES 11

ROASTED GARLIC MASHED POTATOES 7

BROCCOLINI WITH SMOKED GOUDA 10

TRI-COLORED CARROTS 10

BAKED POTATO 7

MUSHROOM MEDLEY 11

The prices displayed represent our cash discount prices. Credit card payments will incur a 4% surcharge.

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.