



## 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 / baked potato 6  
glazed baby carrots 8 / rosemary french fries 6  
scalloped potatoes 9 / sautéed spinach 8  
garlic mashed potatoes 7 / broccolini 9

Ask about our  
Freshly Butchered Shrink Wrapped  
Cuts To-Go

## 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  
tomato / rosemary fries 22

Seared Diver Scallop  
prosciutto / mascarpone corn cake / asparagus  
brown butter vinaigrette 34

## Chef's Prime Cuts

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|--|---|
| Filet Mignon<br>petite 7 oz 31/ 10 oz 39           | USDA Prime Ribeye<br>16 oz / well marbled / boneless 37 |
| USDA Prime NY Strip<br>14 oz / boneless 39         | Pork Chop bleu cheese crust +2<br>center cut prime 25   |
| USDA Prime Porterhouse<br>28 oz / filet & strip 49 | Wagyu Strip<br>Australian Kobe Beef / 16 oz 59          |
| Lamb Chops<br>double cut / rosemary crust 48       | All Natural Bone In Ribeye<br>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 25 / oscar style 8 / diver scallop 7 ea