

CHILLED APPETIZERS



Shrimp Cocktail
cocktail sauce 3 per

Wagyu Carpaccio
aged parmesan / arugula / cracked pepper
truffle aioli 15

Fresh Shucked Oysters
chef's selection/ apple mignonette
half dozen 17 or dozen 32

Crab Martini
colossal lump / remoulade / citrus 26

Sesame Seared Tuna
caramel soy / passion fruit pearls / wasabi / ginger 18

HOT APPETIZERS

Crispy Calamari
soy glaze / peanuts / cilantro / sriracha
sake vinaigrette 16

Billionaire's Bacon
Applewood smoked / slow roasted / sweet and hot 14

Buffalo Cauliflower
bleu crumbles / flash fried / red hot butter / ranch 12

Fried Lobster Tail
orange pepper glaze / zesty garlic cream 29

Crab Cake
jumbo lump / sweet peppers / panko / remoulade 18

Garlic Shrimp
chardonnay / paprika butter / garlic cream 15

Oysters Rockefeller
cream spinach / hollandaise / pernod 18

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 11

Lobster Bisque
sherry crème / lobster stock 10

French Onion Gratinée
garlic crouton / swiss & parmesan / green onion 10

Seafood Cobb
shrimp / lobster / crab / avocado / hard egg / bacon
small 15 / large 27

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 28

Pan Seared Chilean Sea Bass
fingerling potato coins / creamy melted leeks
cabernet butter sauce 42

Crab Cakes
jumbo lump / baby carrots / rice pilaf
remoulade 39

Shrimp Pasta
black pepper linguini / harissa butter / garlic
parmesan / sweetie peppers 24

Miso Glazed Grouper
tomato ginger broth / coconut rice cake
beech mushrooms / kawari salad 35

Chicken Marsala
mushroom wine reduction / grilled asparagus
roasted garlic mash 21

Bolognese
black pepper linguini / meat sauce / cherry
tomato / herbed ricotta 21

Maine Lobster Carbonara
garlic chive penne / bacon / peas / basil
parmesan cream 27

Chop House Burger
Australian goat cheese / candied bacon
onion confit / truffle aioli 22

Seared Diver Scallop
prosciutto / mascarpone corn cake
asparagus / brown butter vinaigrette 36

CHEF'S PRIME CUTS

served with onion straws

Filet Mignon
7oz 34 / 10 oz 43

Pork Chop
double cut 25 / bleu cheese crust +2

USDA Prime NY Strip
14 oz / boneless 41

All Natural Bone In Ribeye
24 oz / well marbled 48

USDA Prime Porterhouse
28 oz / filet & strip 49

Lamb Chops
double cut / rosemary crust 49

Local All Natural NY Strip
14 oz / grass fed 37

USDA Prime Ribeye
16oz / well marbled / boneless 42

Slow Roasted Prime Rib

12 oz queen cut 39 / 16 oz king cut 44

LUXE CUTS

served with onion straws

Wagyu Ribeye
Australian Kobe Beef
16 oz / 75

Wagyu New York Strip
Australian Kobe Beef
14oz / 67

Tomahawk Ribeye
40oz average / special fixins / roasted garlic bulb
125

SAUCES

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

ADD ONS

½ lb lobster tail 28 / ½ lb king crab 35 / oscar style 11 / diver scallop 7

Limit 2 separate checks per table.

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.