

APPETIZERS

CHILLED/RAW

SHRIMP COCKTAIL
four jumbo shrimp with our zingy cocktail sauce. 15

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

FRESH SHUCKED OYSTERS
served on the half shell with apple mignonette, horseradish, lemon, cocktail sauce and saltine crackers. half 17 / full 32

SESAME SEARED AHI
yellowfin tuna, caramel soy, passion fruit pearls, wasabi and ginger. 19

CAVIAR TASTING TRIO

some of the finest farmed caviar in the world from the Amur river. 1/2 oz each

Royal Siberian
small black roe, briny

Crown Osetra
dark grey roe, nutty, creamy and clean

Royal Imperial
Beluga & Osetra hybrid, dark grey roe, buttery and briny

served with accoutrements of capers, onion, chopped egg, crème fraiche & blinis

145

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 house made remoulade. 16

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. 32

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 and Parmesan vinaigrette. 9

CLASSIC CAESAR
crisp romaine lettuce tossed with our classic dressing, garlic croutons, Parmesan tuile and anchovies. 9

THE WEDGE
iceberg lettuce, crisp bacon, red onion, fresh tomato, shredded carrot, bleu crumbles, ranch dressing. 12

LOBSTER BISQUE
rich lobster stock, sherry wine, cream and chopped lobster. 10

FRENCH ONION GRATINÉE
beefy and herbaceous broth with garlic croutons, Swiss and Parmesan cheeses and green onion. 10

SEAFOOD COBB
chopped greens with Parmesan vinaigrette, cocktail shrimp, jumbo lump crab, avocado, boiled egg, bacon, bleu cheese, honey Dijon and lobster salad.

small 17 / entrée 32

ENTRÉES

HALF CHICKEN
super tender slow roasted bone in chicken with crispy skin, hot honey, pan jus, black beans & rice. 28

HARISSA SHRIMP PASTA
pappardelle egg noodles sautéed with garlic, cream, Parmesan and savory harissa pepper butter. 25

BAKED GROUPEL
local black grouper chunks, sherry wine cracker crust, lemon thyme beurre blanc, rice pilaf, broccolini and charred lemon. 39

SEARED DIVER SCALLOPS
mascarpone corn cake, lemon butter, asparagus, roasted corn, red pepper, prosciutto and brown butter vinaigrette. 39

CHILEAN SEA BASS
pan seared with potato hash, creamy melted leeks and Cabernet butter sauce. 43

CHICKEN MARSALA
organic farm raised chicken breast, mushroom Marsala wine reduction, roasted garlic mashed potatoes and asparagus. 24

ATLANTIC SALMON
pan seared verlasso salmon, spaghetti squash, spinach, nutmeg and chardonnay mustard reduction. 29

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 34 / 10oz 49

RIBEYE
USDA Prime, highly marbled. 16oz 49

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

PORTERHOUSE
best of both worlds...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 28
add bleu cheese crust +3

VEAL CHOP
14oz formula fed veal marinated in garlic, thyme and evoo 59

LAMB CHOPS
domestic double cut chops with Dijon mustard & rosemary crust. 59
add third chop +25

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 BUTTER

ADD THIS

1/2 pound lobster tail 31
1/2 pound king crab mkt
crab Oscar style 12
diver scallop 8

OMG SIDES

TRUFFLE PARMESAN FRIES
with sherry pepper cream 11

GLAZED CARROTS
with goat cheese, candied pecans
and bbq spice 12

GRILLED ASPARAGUS OSCAR
with lump crab and hollandaise 18

LOBSTER MAC & CHEESE
with Parmesan and Ritz cracker crust 19

SIDES

MUSHROOMS & ONIONS 7
GRILLED ASPARAGUS 9
CREAMED SPINACH 8
SMOKED GOUDA MAC 7
SCALLOPED POTATOES 10
ROASTED GARLIC MASHED POTATOES 7
BROCCOLINI WITH CHEDDAR CHEESE SAUCE 10
BAKED POTATO 6

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.