

## APPETIZERS

### CHILLED AND RAW

**SHRIMP COCKTAIL**  
five jumbo shrimp with zingy cocktail sauce 19.9

**BLACKENED SEARED AHI**  
compressed watermelon, feta cheese, English cucumber, aged balsamic, Himalayan sea salt, basil, evoo. 21

**LOBSTER DEVEILED EGGS**  
creamy Cajun filling, lobster claw chunks, quinoa and spicy sriracha aioli. 17

**FRESH SHUCKED OYSTERS**  
served on the half shell with cucumber mignonette, mini tobasco, lemon, cocktail sauce and saltine crackers.  
*half 19 / full 35*

**WAGYU CARPACCIO**  
thin slices of highly marbled striploin, aged Parmesan, arugula, cracked pepper, fried capers, truffle aioli and toast points. 17

**HONEYCOMB & GORGONZOLA DULCE**  
Sweet meets savory with toasted pistachio, cracked black pepper, blueberry port compote, gorgonzola crumble and toast. 18

### HOT

**CRAB CAKE**  
our perfect blend of spices and panko mixed with fresh lump crab, house made remoulade, paprika with a tomato and arugula salad 18.8

**CRISPY CALAMARI**  
fresh domestic squid lightly dusted, flash fried, tossed with Parmesan cheese and served with banana peppers, cocktail sauce, remoulade, lemon. 17.7

**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. 12.5

**FRIED LOBSTER**  
chunks of warm water lobster flash fried with orange pepper glaze and zesty garlic cream. 34.3

**FIRECRACKER SHRIMP**  
hand breaded shrimp, flash fried with scallion, kalamata olives, feta cheese, tomato and spicy sauce. 18.8

### 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 hearts tossed in our classic dressing, sour dough croutons, Parmesan crisp.  
10 *add white anchovies 3*

**THE WEDGE**  
iceberg lettuce, crisp bacon, red onion, shredded carrot, gorgonzola crumbles, smoky herbed tomatoes and ranch dressing.  
13 *add billionaire bacon 6*

**BURRATA SALAD**  
arugula, smoky heirloom tomatoes, pickled onions, house vinaigrette, aged balsamic, basil oil and cracked pepper. 15

**LOBSTER BISQUE**  
rich lobster stock, sherry wine, cream and chopped lobster. 12.2

**FRENCH ONION GRATINÉE**  
beefy and herbaceous broth with garlic croutons, Swiss and Parmesan cheeses and green onion. 11.2

## ENTRÉES

**ATLANTIC SALMON**  
pan seared verlasso salmon, spaghetti squash, spinach, nutmeg and chardonnay mustard reduction. 32

**HARISSA SHRIMP PASTA**  
fettucine egg noodles sautéed with garlic, cream, Parmesan and savory harissa pepper butter. 27

**CHILEAN SEA BASS**  
whipped peruvian purple potatoes, creamy leeks, potato shoe string, cabernet butter and herbed oil. 46

**CIOPINNO**  
lobster guajillo broth, rice, coconut milk, king crab, mussels, sea bass, salmon, jumbo shrimp. 42

**SEARED DIVER SCALLOPS**  
cauliflower rice, red quinoa, crispy fried brussel sprouts, miso vinaigrette, chili oil. 44

**BAKED GROUPE**  
Italian herbed crust, smokey tomatoes, lemon thyme beurre blanc and fried capers. 38  
*add 2oz of lobster or crab meat 9*

**CHICKEN MARSALA**  
organic farm raised chicken breast, mushroom medley sauce, roasted garlic mashed potatoes and asparagus. 26

## STEAKS & CHOPS

served a la carte with onion straw garnish

**FILET MIGNON**  
very tender with little marbling.  
6oz 37 / 10oz 49.9 / 14oz 69

**RIBEYE**  
USDA Prime, highly marbled.  
14oz 46.9 / 18oz 55.9

**NEW YORK STRIP**  
USDA Prime, medium marbling with firmer texture 12oz 41 / 16oz 51

**PORTERHOUSE**  
best of both worlds... prime tenderloin and strip steak on a bone. 26oz 59.9

**CREEKSTONE FARMS BONE-IN RIBEYE**  
all natural 22oz of well marbled beef. 49.9

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

**ELK CHOP**  
7oz chop with Truffle cabernet demi. 39

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

### BUTCHER'S RESERVE

served a la carte with onion straw garnish

#### WAGYU NEW YORK STRIP

Japanese beef raised in Australia high quality A5, minimum BMS of 7.  
14oz 76

#### TOMAHAWK RIBEYE

USDA Prime, 38oz average 125

#### WAGYU RIBEYE

our most highly marbled beef A5 and BMS minimum of 7.  
14oz 84

### SLOW ROASTED PRIME RIB

our house specialty. we rub each loin with house spices and roast them a minimum of 12 hours for maximum tenderness.  
12oz Queen Cut 39.9 / 16oz King Cut 48

## TAMPA BAY'S BEST STEAKHOUSE

*Bascom's Chop House*

private events catering bascoms.com

## ENHANCEMENTS

make it even better

### SAUCES 4

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

### ADD THIS

1/2 pound lobster tail 31  
1/2 pound king crab mkt  
crab Oscar style 12  
diver scallop 9

### OMG SIDES

TRUFFLE PARMESAN FRIES  
with truffle aioli 13

GRILLED ASPARAGUS OSCAR  
with lump crab and hollandaise 21

LOBSTER MAC & CHEESE  
with crouton Parmesan crust 23

### SIDES

GRILLED ASPARAGUS 9  
CREAMED SPINACH 8  
SMOKED GOUDA MAC 10  
ROASTED GARLIC MASHED POTATOES 7  
BROCCOLINI WITH SMOKED GOUDA 10  
MUSHROOM MEDLEY 11  
BAKED POTATO 7  
BRUSSELS SPROUTS & HONEY RICOTTA 14