

APPETIZERS

CHILLED AND RAW

SHRIMP COCKTAIL
five jumbo shrimp with zingy cocktail sauce
19

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

COLOSSAL CRAB MARTINI
mixed greens, house remoulade and cocktail
sauce. 27

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

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. 19

FRIED CALAMARI
flash fried tubes and tentacles with cherry
peppers served with soy glaze, sake
vinaigrette, cilantro and lime. 18

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. 13

FRIED LOBSTER
chunks of warm water lobster flash fried with
orange pepper glaze and zesty garlic cream.
34

GARLIC SHRIMP
jumbo shrimp sautéed in chardonnay,
garlic, paprika butter, and cream on grilled
bread and chive. 19

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, 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 7

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. 13

FRENCH ONION GRATINÉE
beefy and herbaceous broth with garlic
croutons, Swiss and Parmesan cheeses and
green onion. 12

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
roasted red potatoes, creamy leeks, potato
shoe string, cabernet butter and herbed oil.
46

SEARED DIVER SCALLOPS
pan seared scallops with celery root puree,
roasted heirloom carrots, lemon thyme beurre
blanc and pomegranate reduction. 44

PISTACHIO CRUSTED GROUPEL
local black grouper served with swiss chard
and spinach sautéed, roasted root vegetables
and lemon thyme beurre blanc. 39

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 39 / 10oz 54 / 14oz 69

RIBEYE
USDA Prime, highly marbled.
14oz 49 / 18oz 61

NEW YORK STRIP
USDA Prime, medium marbling with
firmer texture. 14oz 48

PORTERHOUSE
best of both worlds... prime tenderloin
and strip steak on a bone. 26oz 63

CREEKSTONE FARMS BONE-IN RIBEYE
all natural 22oz of well marbled beef.
54

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

LAMB CHOPS
ALBA White Lamb, Three double cut
chops. 57

BUTCHER'S RESERVE

served a la carte with onion straw garnish

JAPANESE WAGYU RIBEYE

The Finest Beef In The World
Miyazaki, A5 BMS 11+
5 oz 115/ 10 oz 189

TOMAHAWK RIBEYE

USDA Prime, 38oz average 125

AUSTRALIAN WAGYU STRIP

Highest Grade A5,
Highly Marbled Beef
14oz 88

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 / 16oz King Cut 49

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

½ pound lobster tail 31
½ pound king crab mkt
crab Oscar style 12
diver scallop 9

OMG SIDES

TRUFFLE PARMESAN FRIES
with truffle aioli 14

GRILLED ASPARAGUS OSCAR
with lump crab and hollandaise 21

LOBSTER MAC & CHEESE
with crouton Parmesan crust 25

SIDES

GRILLED ASPARAGUS 10
CREAMED SPINACH 9

SMOKED GOUDA MAC 11

ROASTED GARLIC MASHED POTATOES 8

BROCCOLINI WITH SMOKED GOUDA 11

MUSHROOM MEDLEY 11

BAKED POTATO 7

YUKON GOLD POTATO GRATINÉE 12

ROASTED HEIRLOOM CARROTS & HOT HONEY 12