

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

TENDERLOIN TARTARE*
fresh chopped tenderloin with vinaigrette of capers, shallots, chives, peppercorn medley, quail egg yolk, arugula and herbed crostini.
23

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
spicy Korean BBQ, peanut sauce, crushed peanuts, kimchi, sake vinaigrette, sesame seeds, cilantro & lime wedge. 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 sauteed in chardonnay, garlic, paprika butter, and cream on grilled bread and arugula salad. 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 tossed in our classic dressing, sour dough croutons, Parmesan crisp.
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
whipped Peruvian purple potatoes, creamy leeks, potato shoe string, cabernet butter and herbed oil.
46

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

HERBED MEDITERRANEAN GROUPEL
local black grouper herbed and seared with jumbo grilled asparagus, tomato Ajvar sauce, kalamata and green olives with Tzatziki sauce.
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 37 / 10oz 52 / 14oz 69

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

NEW YORK STRIP
USDA Prime, medium marbling with firmer texture 12oz 42 / 16oz 52

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
three double cut chops, mint chimichurri, cucumber feta salad, smoky tomatoes, Italian herbs and Kalamata olives. 59

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 82

TOMAHAWK RIBEYE

USDA Prime, 38oz average 125

WAGYU RIBEYE

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

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

*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. Limit 2 separate checks per table.