



~ APPETIZERS ~

- B** **Crab Cakes**
Chesapeake Bay recipe, served with remoulade sauce. 9.95
- Jumbo Garlic Shrimp**
Jumbo shrimp sautéed with garlic, herbs, butter and chardonnay. 9.95
- B** **Deep Fried Calamari**
Served with remoulade sauce. 8.95
- Chicken Quesadilla**
Large flour tortilla stuffed with spinach, mushrooms, caramelized onions and cheddar cheese. 8.95
- Shrimp Cocktail**
Jumbo shrimp with cocktail sauce. 2.50 ea.
- Chilled Oysters on the Half Shell**
With cocktail sauce. ½ Dozen MKT • Dozen MKT

~ SOUP & SALAD ~

- Bascom's Creamy Lobster Bisque**
Cup 4.95 • Bowl 5.75
- French Onion Soup Au Gratin**
Sweet Vidalia onions, fresh thyme, port wine and beef broth topped with melted Swiss cheese in a crock. 5.75
- Black Bean Soup**
Topped with sour cream, chives, and cheddar cheese.
Cup 4.95 • Bowl 5.75
- B** **Filet Mignon Steak Salad**
Crisp greens, Vine-ripe tomatoes and Bleu Cheese crumbles tossed in a vinaigrette dressing and topped with onion straws. 15.95
- Southwest Chicken Salad**
House made chipotle caesar dressing with romaine, grilled chicken, black bean corn salsa, avocado, tomato and tortillas. 14.95
- B** **Bascom's House Salad**
Crisp greens, chopped olives, julienne smoked ham and swiss cheese tossed in our house vinaigrette dressing. 9.95
Add Grilled Chicken 3.00, Grilled Salmon 5.00, Fried Calamari 5.00, Filet Mignon 6.00
- Classic Caesar Salad**
Crisp romaine tossed in Bascom's own Caesar dressing. Topped with garlic croutons, shaved Parmesan and anchovies. 9.95
Add Grilled Chicken 3.00, Grilled Salmon 5.00, Fried Calamari 5.00, Filet Mignon 6.00
- The Wedge Salad**
Iceberg wedge, crisp bacon, shaved red onion, tomatoes, bleu cheese crumbles and carrots with house made Bleu Cheese dressing. 7.95
- Tomato Onion Salad**
Sliced vine ripe tomatoes, shaved red onions, chives, bleu cheese, mustard vinaigrette and crisp baby greens. 7.95
- Soup & Salad**
A cup of homemade soup and a lunch salad. 8.95

~ SANDWICHES ~

All sandwiches are served with steak fries or a lunch side salad.

- Angus Cheese Burger**
8oz. patty with your choice of cheese. 10.95
Add grilled mushrooms or crisp bacon for 1.50
- Crab Cake Sandwich**
Chesapeake Bay crab cake served on a toasted roll with a side of remoulade sauce. 11.95
- Grouper Sandwich**
Seasoned and broiled, blackened or southern fried with chipotle aioli. 13.95
- Prime Rib Sandwich**
A thick slice of Certified Angus roasted prime rib served with lettuce, tomato and onion on sourdough bread. 12.95
- French Dip**
Slow roasted, thinly sliced prime rib, and melted Swiss served on a toasted sourdough roll. 11.95
- Bascom's Chicken Club**
Marinated chicken breast topped with melted Swiss cheese, crisp bacon, vine-ripe tomato and lettuce. Served on toasted white bread. 9.95
- Ahi Tuna Wrap**
Chopped spring greens, celery and tuna, tossed in a peanut sauce. 9.95

~ SIGNATURE ENTRÉES ~

Bascom's serves only the finest Angus Midwestern grain fed steer aged for a minimum of 28 days.

- Beef Tips Burgundy**
Hand-cut tips of tender Certified Angus Beef finished in a mushroom, red and green peppers and onion Marsala sauce. Served with mashed potatoes. 12.95
- Ribeye Steak**
10oz. cut of well-marbled, aged, full-flavor Angus beef. 14.95
- Beef Kabob**
Large skewer of our aged beef grilled to perfection with tomatoes, onions and peppers. Served over rice and topped with a tri-pepper demi-glaze. 13.95
- Angus Chopped Steak**
Our 12oz. chopped steak grilled to order and topped with grilled mushrooms and onions. 11.95
- Grilled Prime Rib**
A 10oz. cut of prime rib, seasoned and grilled. 13.95

MANY DINNER MENU ITEMS
AVAILABLE UPON REQUEST.

COMPLIMENT ANY ENTRÉE CHOICE WITH
BÉARNAISE OR HOLLANDAISE SAUCE. 2.50

ADD A SIDE GARDEN SALAD TO
ANY LUNCH ENTRÉE. 3.25

~ FRESH FISH & SEAFOOD ~

Bascom's fresh fish is delivered daily to ensure the highest quality for our guests.

- B** **Chesapeake Bay Crab Cakes**
Three Sweet lump crab cakes served with remoulade sauce, rice and broccoli. 14.95
- Fish & Chips**
Fresh fish southern fried with steak fries and tartar sauce. 12.95
- B** **Bayou Jambalaya**
A rich, spicy Cajun classic served over rice pilaf. 11.95
- Today's Boat Fresh Catch**
Your server will tell you the catch, the price and how it is prepared.
Market Price
- Pan Seared Atlantic Salmon**
Served with a white bean cassoulet, asparagus tips and lemon thyme beurre blanc. 13.95
- Shrimp Scampi Pasta**
Jumbo Shrimp sautéed with garlic, white wine and olive oil. 12.95
- Seared Sea Scallops**
Served with warm baby spinach medley and port wine demi-glaze. 14.95
- Seared Ahi Tuna**
Seared rare and sliced over mixed greens salad. 13.95
- Fried Shrimp Platter**
Four gulf shrimp southern fried with steak fries & cocktail sauce. 12.95

LOBSTER TAILS & KING CRAB LEGS
AVAILABLE UPON REQUEST.

B *Indicates a Bascom's Signature Dish.*

BASCOM'S GIFT CARDS
AVAILABLE FOR ANY OCCASION!

GROUP DINING &
PRIVATE EVENTS
Contact Our On-Site
Special Events Coordinator
727-573-3363

A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

Consuming raw or under cooked oysters, meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.



~ APPETIZERS ~
-HOT-

~ GRILLED CLASSICS ~

Bascom's serves only the finest Angus Midwestern Grain fed steer aged for a minimum of 28 days.

- Crab Cakes**
Chesapeake Bay recipe, served with remoulade sauce. 12.95
- Garlic Shrimp**
Jumbo shrimp sautéed with garlic, herbs, butter and chardonnay. 11.95
- Deep Fried Calamari**
Served with remoulade sauce. 9.95
- Oysters Rockefeller**
5 oysters baked with creamy spinach, a hint of Pernod™ liqueur, finished with hollandaise sauce. 11.95
- Oysters Casino**
5 oysters baked Bascom's style with onions, bacon and topped with Parmesan cheese. 11.95
- Chicken Quesadilla**
Large flour tortilla stuffed with spinach, mushrooms, caramelized onions and cheddar cheese. 9.95
- Spinach Artichoke Dip**
With herbs and bleu cheese. Served with crispy tortilla chips. 9.95
- Fried Shrimp**
Gulf shrimp southern fried and served with cocktail sauce. 11.95
- Mussels Marinière**
Prince Edward Island mussels sautéed with white wine and herb butter. Served with toasted baguette. 10.95
- Escargot En Croute**
Sautéed snails, mushrooms, garlic and herb butter in a puff pastry. 10.95

- Filet Mignon**
Our most tender steak. Petite 8oz. 26.95 • 12oz. 34.95
- Bascom's Prime Rib**
Our specialty slow-roasted for a minimum of 12 hours. Queen Cut 25.95 • King Cut 28.95
- T Bone**
18oz. bone-in strip steak 28.95
- Porterhouse**
28oz. has both the flavorful strip and the tender filet. 36.95
- Rib Eye**
Well-marbled, and one of our most flavorful steaks. 16oz. 27.95
- New York Strip**
An evenly marbled, boneless strip. 16oz. 27.95

Hand Crafted Sauces & Toppings to Enhance Your Experience at Bascom's.	
Toppings:	Oscar 6.95, Lobster Bérnaise 6.95, Bleu Cheese Encrusted 2.25
Sauces:	Au Poivre 2.75, Cabernet Reduction 2.75 Hollandaise or Bérnaise 2.75
Add Ons:	½lb. King Crab Legs 18.95, ½lb. Lobster 22.95

-COLD-

~ SIGNATURE ENTRÉES ~

- Alaskan King Crab Legs**
Served chilled and split with remoulade sauce. ½lb. 19.95
- Shrimp Cocktail**
Jumbo shrimp with cocktail sauce. 3 per shrimp
- Black Sesame Tuna**
Seared rare with wasabi, pickled ginger and Asian dipping sauce. 13.95
- Chilled Oysters on the Half Shell**
Half dozen or dozen market price.
- Stone Crab Claws**
Served with our own remoulade sauce. Market price when available.
- Lump Crab Martini**
Enormous lump crab served chilled in a martini glass with house made remoulade. 16.95
- Ask about our appetizer platters.**

- Veal Chop**
16oz. thick cut milk fed veal. 33.95
- Grilled Lamb Chops**
Two grilled double-cut domestic lamb rib chops served with mint demi-glaze or fresh mint jelly. 34.95 Add a third chop. 15.00
- Pork Chop**
Center cut prime pork chop. 19.95 Add bleu cheese crust. 2.25
- Herb Roasted Half Chicken**
Served with mashed potatoes, asparagus, and red wine demi-glaze. 19.95
- Chicken Marsala**
Pounded chicken cutlets sautéed in our homemade Marsala wine sauce and served with rice and steamed broccoli. 17.95

~ SOUP & SALAD ~

~ FRESH FISH & SEAFOOD ~

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Cup 4.95 • Bowl 5.75
- French Onion Soup Au Gratin**
Sweet Vidalia onions, fresh thyme, port wine and beef broth topped with melted Swiss cheese in a crock. 5.95
- Black Bean Soup**
Topped with sour cream, chives, and cheddar cheese. Cup 4.95 • Bowl 5.75
- Bascom's House Salad**
Crisp greens, chopped olives, julienne smoked ham and Swiss cheese tossed in our house vinaigrette dressing. 5.95
- Classic Caesar Salad**
Crisp romaine tossed in Bascom's own Caesar dressing. Topped with garlic croutons, shaved Parmesan and anchovies. 5.95
- Fresh Garden Salad**
Fresh greens with your choice of homemade dressings (Caesar, bleu cheese, ranch or Bascom's vinaigrette). 5.50
- The Wedge Salad**
Iceberg wedge, crisp bacon, shaved red onions, tomatoes and carrots with a creamy bleu cheese. 7.95
- Tomato and Onion Salad**
Sliced vine ripe tomatoes, shaved red onions, chives, bleu cheese, mustard vinaigrette and crisp baby greens. 7.95

- Chesapeake Bay Crab Cakes**
Three sweet lump crab cakes served with remoulade sauce. 27.95
- Steamed Hard Shell Lobster Tail**
Market price.
- Alaskan King Crab Legs**
1 ½lb. steamed and served split with drawn butter. 39.95
- Pistachio Crusted Grouper**
Fresh gulf grouper crusted in pistachio nuts served over rice pilaf, asparagus and citrus cream sauce. 28.95
- Pan Seared Atlantic Salmon**
Served with a white bean cassoulet, asparagus tips and lemon thyme beurre blanc. 22.95
- Pan Seared Chilean Sea bass**
Served over rice and asparagus. 29.95
- Seared Five Spiced Tuna**
Dusted in five spices and seared rare with soba noodle stir fry, wasabi aioli and soy peanut vinaigrette. 28.95

~ SIDES ~
Enough to Share.

- Stone Crab Claws**
Served with our own remoulade sauce. Market price when available.
- Shrimp Scampi Pasta**
Jumbo shrimp sautéed with garlic, white wine and olive oil. 19.95
- Seared Sea Scallops**
Served with warm baby spinach medley and a port wine demi-glaze. 26.95
- ADD A BASCOM'S, CAESAR OR GARDEN SALAD TO ANY ENTREE FOR ONLY 4.95**

ADD A LOADED BAKED POTATO TO ANY SIGNATURE ENTRÉE FOR ONLY 3.95

- Indicates a Bascom's Signature Dish.**