

Bascom's Chop House

3665 Ulmerton Rd 33762-4257 · +17275733363 · Updated: Jan 14, 2026

[View online menu](#)



SOMMELIER'S GLASS 4

Chateauneuf-du-Pape 2017 **\$26.00**

Clos de l'Oratoire des Pape, Rhone Valley, FR

Pinot Noir **\$32.00**

Domaine Serene "Evenstad Reserve" 2018, Willamette Valley, OR

Brunello **\$22.00**

Terre Nerre 2013, Montalcino, IT

Cabernet Sauvignon **\$26.00**

Groth Estate 2018, Oakville, CA

BUBBLES 2

Prosecco DOC **\$10.00**

Castello del Poggio

Champagne **\$17.00**

Moet & Chandon "Imperial" Brut NV

WHITES 6

Chardonnay **\$11.00**

Jaffelin Vin de France, Loire Valley, FR

Chardonnay **\$16.00**

Stags' Leap, Napa Valley, CA

Sauvignon Blanc **\$11.00**

Maison Georges, Cotes de Gascone, FR

Pinot Grigio **\$10.00**

Terre di Chieti "Viti di Mezzo", Abruzzo, IT

Riesling Kabinett **\$11.00**

August Kessler "R", Rheingau, GE

Moscato di Pavia **\$9.00**

Centorri, Lombardi, IT

ROSÉ 1

Cloud Chaser, Cotes de Provence, FR

\$11.00

REDS 6

Pinot Noir

\$11.00

Chemistry, Willamette Valley, OR

Pinot Noir,

\$15.00

Talbott "Kali Hart", Monterey, CA

Malbec

\$11.00

Piatelli Reserve, Mendoza, AR

Cabernet Sauvignon

\$11.00

Bacchus, Paso Robles, CA

Cabernet Sauvignon

\$15.00

Routestock, Napa, CA

Merlot

\$15.00

J. Bookwalter "Readers", Columbia Valley, WA

RED BLEND 1

Orin Swifts "Eight Years in The Desert", CA

\$24.00

3 LOCKED, STOCKED & SMOKED OLD FASHIONEDS 4

Buffalo Trace /simple syrup /black walnut & orange bitters

Los Vecinos Mezcal /agave nectar /Aztec chocolate & orange bitters

Diplomatico Rum /simple syrup /angostura bitters & orange bitters

& Served Smoked with Orange Swath and Filthy Cherry

THE ONE & ONLY 8

Bascom's Martini

\$15.00

Elit by Stolichnaya highest rated vodka in the world olive or twist

Blueberry Lemon Drop

\$12.00

Stoli Bluberry Vodka, blueberry syrup, lemon, blueberry

Endless Summer

\$13.00

Ketel One Botanical Grapefruit & Rose aperol / lemon / prosecco / orange swath

Its Thyme

\$12.00

Wheatley Vodka / raspberry thyme infused simple syrup / fresh lemon juice

Bramble on **\$13.00**

Empress Gin / crème de mur / blackberry and basil syrup / fresh lemon

Savory Sour **\$15.00**

Four Roses Small Batch Bourbon / sage simple / allspice dram / lemon juice / bitters

Grand Margarita **AVAILABLE OPTIONS**

Corazon tequila, house made sour mix, Cointreau, agave nectar, salt foam

\$13.00

Ask about our seasonal flavor: \$1.00

Barrel aged Manhattan **\$14.00**

High West double rye/ Carpano vermouth angostura bitters / barrel aged in house

CHILLED 3

Shrimp Cocktail **\$19.90**

Five jumbo shrimp with zingy cocktail sauce and mini Tabasco

Blackened Seared Ahi **\$21.00**

Asian slaw, candied soy, toasted sesame, Cajun wonton, pickled ginger, fried capers.

Lobster Deviled Eggs **\$16.60**

Creamy Cajun filling, lobster claw chunks, quinoa and spicy sriracha aioli.

RAW 3

Fresh Shucked Oysters **AVAILABLE OPTIONS**

Served on the half shell with cucumber mignonette, mini tobasco, lemon, cocktail sauce and saltine crackers.

Half: \$17.00

Full: \$32.00

Wagyu Carpaccio **\$17.00**

Thin slices of highly marbled striploin, aged Parmesan, arugula, cracked pepper, fried capers, truffle aioli and toast points.

Spicy Tuna Tartare **\$19.90**

Sushi grade tuna, spicy soy vinaigrette, avocado, red quinoa, jalapeno, crispy taro chips and watermelon radish.

HOT STARTERS 7

Garlic Shrimp **\$15.60**

Served in a rich creamy paprika sauce with garlic and chardonnay

Crab Cake **\$18.80**

Our perfect blend of spices and panko mixed with fresh lump crab, house made remoulade, paprika with a tomato and arugula salad

Crispy Calamari **\$17.70**

Fresh domestic squid lightly dusted, flash fried, tossed with Parmesan cheese and served with banana peppers, cocktail sauce, remoulade, lemon.

Billionaire's Bacon **\$7.00**

It's Famous For A Reason!! center cut Applewood smoked pork belly slow roasted with sweet and hot things.

Buffalo Cauliflower	\$12.50
"Drumettes" of cauliflower, flash fried with hot butter, bleu crumbles and ranch dressing.	
Fried Lobster	\$34.30
Chunks of warm water lobster flash fried with orange pepper glaze and zesty garlic cream.	
Firecracker Shrimp	\$18.80
Hand breaded shrimp. flash fried with kalamata olives, feta cheese, scallion, tomato and spicy sauce.	

SOUP AND SALAD 6

Bascom's House Salad	\$10.00
Spring mix and iceberg lettuce tossed with julienned ham and Swiss, chopped green olives, heirloom tomatoes and Parmesan vinaigrette.	
Classic Caesar	AVAILABLE OPTIONS
Crisp romaine lettuce tossed with our classic dressing, sour dough croutons, Parmesan crisp.	\$10.00
	White anchovies: \$3.00
The Wedge	AVAILABLE OPTIONS
Iceberg lettuce, crisp bacon, red onion, fresh tomato, shredded carrot, bleu crumbles, smoky herbed tomatoes and ranch dressing.	\$13.00
	Substitute billionaire bacon: \$6.00
Lobster Bisque	\$12.20
Rich lobster stock, sherry wine, cream and chopped lobster.	
French Onion Gratinée	\$11.20
Beefy and herbaceous broth with garlic croutons, Swiss and Parmesan cheeses and green onion.	
Seafood Cobb	AVAILABLE OPTIONS
Fresh greens with Parmesan vinaigrette, cocktail shrimp, jumbo lump crab, avocado, smoky herbed heirloom tomatoes, hard egg, gorgonzola crumbles, bacon and lobster salad	Small: \$18.00
	Entrée: \$33.00

ENTRÉES 9

Half Chicken	\$29.00
Super tender slow roasted bone in chicken with crispy skin, hot honey, pan jus, served with heirloom carrots and rice	
Harissa Shrimp Pasta	\$27.00
Pappardelle egg noodles sautéed with garlic, cream, Parmesan and savory harissa pepper butter.	
Baked Grouper	AVAILABLE OPTIONS
Local black grouper chunks, sherry wine cracker crust, lemon thyme beurre blanc, rice pilaf, broccolini and charred lemon.	\$37.00
	2oz of lobster or crab meat for: \$9.00
Seared Diver Scallops	\$43.00
Mascarpone corn cake, lemon butter, asparagus, roasted corn, red pepper, prosciutto and brown butter vinaigrette.	

Chilean Sea Bass **\$45.00**

Pan seared with potato hash, creamy melted leeks and Cabernet butter sauce.

Chicken Marsala **\$26.00**

Organic farm raised chicken breast, mushroom Marsala wine reduction, roasted garlic mashed potatoes and asparagus.

Atlantic Salmon **\$32.00**

Pan seared verlasso salmon, spaghetti squash, spinach, nutmeg and chardonnay mustard reduction.

White Truffle Bolognese **\$25.00**

House made sausage and ground beef, mushrooms, garlic, onion, celeriac, Parmesan and a touch of cream on pappardelle.

Cauliflower Steak **\$27.00**

Thick cut cauliflower steak grilled with celeriac purée, cucumber salad and chimichurri.

STEAKS & CHOPS 8

Filet Mignon

Very tender with little marbling.

AVAILABLE OPTIONS

6oz: \$36.00

10oz: \$49.90

Ribeye

USDA Prime, highly marbled.

AVAILABLE OPTIONS

14oz: \$45.90

18oz: \$54.90

New York Strip

USDA Prime, medium marbling with firmer texture

AVAILABLE OPTIONS

12oz: \$39.90

16oz: \$49.90

Porterhouse

Best of both worlds... prime tenderloin and strip steak on a bone.

\$59.90

Creekstone Farms Bone-In Ribeye

All natural 22oz of well marbled beef.

\$49.90

Pork Chop

Delicious double cut chop.

AVAILABLE OPTIONS

16oz: \$29.00

Bleu cheese crust: \$3.00

Veal Chop

16oz formula fed veal marinated in garlic, thyme and evoo

\$59.00

Lamb Chops

Domestic double cut chops with Dijon mustard & rosemary crust.

AVAILABLE OPTIONS

\$64.00

Third chop: \$29.00

BUTCHER'S RESERVE 3

Wagyu New York Strip

Japanese beef raised in Australia high quality A5 with a minimum BMS of 7

\$68.00

Tomahawk Ribeye **\$125.00**
USDA Prime, 38oz average, special fixins

Wagyu Ribeye **\$76.00**
Our most highly marbled beef A5 and BMS minimum of 7.

ADD THIS 4

½ pound lobster tail **\$31.00**

½ pound king crab

Crab Oscar style **\$12.00**

Diver scallop **\$8.00**

OMG SIDES 3

Truffle Parmesan Fries **\$12.00**
With sherry pepper cream

Grilled Asparagus Oscar **\$19.00**
With lump crab and hollandaise

Lobster Mac & Cheese
With Parmesan and Ritz cracker crust

SIDES 10

Mushrooms & Onions **\$9.00**

Grilled Asparagus **\$9.00**

Creamed Spinach **\$8.00**

Smoked Gouda Mac **\$10.00**

Scalloped Potatoes **\$11.00**

Roasted Garlic Mashed Potatoes **\$7.00**

Broccolini with Smoked Gouda **\$10.00**

TRI-COLORED CARROTS **\$10.00**

Baked Potato **\$7.00**

MUSHROOM MEDLEY **\$11.00**

APPETIZERS 4

Shrimp Cocktail	\$19.90
Five jumbo shrimp with our zingy cocktail sauce and mini Tabasco.	
Garlic Shrimp	\$15.60
Served in a rich creamy paprika sauce with garlic and chardonnay.	
Crispy Calamari	\$17.70
Fresh domestic squid lightly dusted, flash fried, tossed with Parmesan cheese and served with banana peppers, cocktail sauce, remoulade, lemon.	
Billionaire's Bacon	\$7.00
It's Famous For A Reason!! center cut Applewood smoked pork belly slow roasted with sweet and hot things.	

HANDHELD 6

Grouper Sandwich	\$22.80
Local black grouper grilled, blackened or fried on a brioche bun with chipotle aioli & LTO.	
Blackened Grouper Tacos	\$18.80
2 grilled flour tortillas, local grouper, queso fresco, cabbage, pico and sriracha ranch.	
Wagyu Steak and Cheese	\$19.90
Toasted ciabatta roll, shaved Wagyu with red onion confit, mushrooms, Swiss cheese and chipotle mayo.	
Classic Cheeseburger	\$14.50
8oz house ground burger with LTO and American cheese.	
Bacon Stack Burger	\$16.60
American cheese, onion jam, chipotle mayo and Applewood smoked bacon.	
Shaved Prime Rib	\$16.60
Beef, herbed ciabatta roll, Swiss cheese, onion straws and au jus.	

COMPOSED DISHES 9

Tenderloin Tips Stroganoff	\$19.90
Pappardelle egg noodle, sherry pepper cream, red peppers, broccolini, mushrooms, Parmesan cheese.	
Salmon Florentine	\$19.90
Pan seared verlasso salmon, creamy spinach, Parmesan cheese, rice pilaf, asparagus and lemon thyme beurre blanc.	
Grouper Oscar	\$34.00
Pan seared local black grouper on a bed of rice pilaf with lump crab, asparagus & Hollandaise sauce.	
"Sorry Momma" Meat Loaf	\$15.50
With tangy ketchup glaze, mushroom marsala sauce, garlic mashed and onion straws	
Prime Rib au Jus	\$24.90
10oz of our slow roasted prime rib served with mashed potatoes, horseradish and onion straws.	
Pistachio Crusted Grouper	\$26.90
6 oz of local black grouper, lemon thyme beurre blanc, broccolini and rice pilaf.	

Chicken Marsala

\$15.50

Organic farm raised chicken breast, mushroom Marsala wine reduction, roasted garlic mashed potatoes and asparagus.

Bacon Wrapped Filet Medallions

\$35.90

Marsala sauce, garlic mashed potatoes and broccolini.

Seafood Jambalaya

\$18.80

Tomatoes, bell pepper, onion, celery, creole & Cajun spice, shrimp, andouille sausage, crawfish and rice pilaf.

STEAKS AND CHOPS 7

Creekstone Farms Bone In Ribeye

\$49.90

All natural 22oz of well marbled beef.

Pork Chop

AVAILABLE OPTIONS

Delicious double cut chop

16 oz: \$29.00

Bleu cheese crust: \$3.00

Filet Mignon

AVAILABLE OPTIONS

Very tender with little marbling.

6oz: \$36.00

10oz: \$49.90

New York Strip

AVAILABLE OPTIONS

USDA Prime, medium marbling with firmer texture

12oz: \$39.00

16oz: \$49.00

Ribeye

AVAILABLE OPTIONS

USDA Prime highly marbled

14oz: \$45.90

18oz: \$54.90

Porterhouse

\$59.90

Best of both worlds....tenderloin and strip steak on a bone.

Lamb Chops

AVAILABLE OPTIONS

Domestic double cut chops with Dijon mustard & rosemary crust.

\$64.00

Third chop: \$29.00