



ECHO

Oceanfront. Food. Drink.

Dinner Menu

FIRST PLATES

Crab cakes.....15 two 3 oz. crab cakes, mixed greens, pickled red onion, tartar sauce	Black truffle fries.....8 house fries, black truffle aioli GF	Clams in beer broth.....12 Sapelo Island clams, leeks, garlic, Sweetwater 420 broth, crostini
Chilled seafood "bowl".....mkt. oysters, shrimp, smoked mussels, scallops, red pepper chow chow GF	Bacon, spinach, & boursin stuffed mushrooms.....10 comeback sauce	Pimento cheese hummus.....8 pimento cheese hummus, crostini
Local cheese sampler.....18 artisan cheeses, fruits, dried fruit, honey comb, pimento cheese hummus, crostini	Cast iron seared tuna.....16 wasabi-avocado puree, apple and radish salad, hoisin sauce GF	Seared sea scallops.....14 lemon curd & fennel slaw
Bacon wrapped BBQ shrimp.....16 corn pone, arugula	Seared sea scallops.....14 lemon curd & fennel slaw GF	Peel-and-eat shrimp.....18 Wild Georgia Shrimp, spicy mayonnaise, cocktail sauce, comeback sauce GF
Fried lobster.....17 southern breaded, house seasoning, white BBQ sauce		

SOUP & SALADS

Georgia seafood chowder.....cup 7	Chef's creation of the day.....cup 7	Tuna niçoise.....16 chilled Ahi tuna, saffron potato, heirloom cherry tomato, beans, olive tapenade, quail egg, mixed greens, port wine gastrique GF
Salmon & fennel.....14 smoked salmon, charred fennel, frisee, panko battered egg, chive, dijon mustard vinaigrette	Seasonal farmer's salad.....12 chef's daily selection of farm fresh cooked and raw vegetables tossed with mixed greens and lemon vinaigrette GF	Romaine.....9 kalamata olives, heirloom cherry tomatoes, parmesan, croutons, fresh white anchovies
Coastal cobb.....18 mixed greens, smoked salmon, blackened shrimp, bacon, avocado, tomato, bleu cheese crumbles, balsamic vinaigrette GF	Island sampler.....14 shrimp salad, maple pecan chicken salad, fruit salad, crackers	
	Iceberg wedge.....9 gouda, bacon, peanuts, pickled onion, tomato, house ranch GF	

A LA CARTE

Choose any one side.....5

House salad	Mac-n-cheese	Fruit
Grits	Southern slaw	Asparagus
Broccolini	Roasted vegetables	
Collard greens	Spinach	

*Advisory: The consumption of raw or undercooked food such as meat, poultry, fish, shellfish, or eggs which contain harmful bacteria, may cause serious illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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HAND HELDS

Grouper19 peach BBQ sauce, arugula, tobacco onion, swiss	Turkey burger6/12 peach chutney yogurt, arugula	ECHO burger11/20 foie gras, tobacco onion, boursin cheese, black truffle aioli
Crab cake BLT8/16 crab cake, bacon, heirloom tomato, frisee, dill mayo	Grouper tacos6/12 fried grouper, flour tortilla, Southern slaw, chow chow, tartar sauce	Straight up burger6/12 add apple wood bacon2 add cheese1
add foie gras5	Grilled chicken5/10 apple compote, brie, arugula	

LARGE PLATES

Shrimp and grits26 fried Wild Georgia Shrimp, collard greens, andouille étouffée	Crawfish stuffed salmon24 farro & romanesco succotash, creole mustard sauce GF	Braised beef stroganoff24 house pappardelle, red wine braised short rib, herb seasoned marscapone cheese, mushrooms, spinach, marsala reduction
Truffle poached lobster30 wild mushroom risotto, winter squash, truffle GF	Braised beef pot roast24 yukon gold mashed potatoes, young carrots, onions, bordelaise sauce GF	From the grillmkt. GF New York strip apple cider brined pork porterhouse catfish Springer Mountain chicken served with sweet potato pureé, asparagus, and your choice of sauce <i>lemon vinaigrette, pecan butter sauce, andouille étouffée, bordelaise, béarnaise, house steak sauce</i>
Coastal catchmkt. crab risotto, broccolini, lemon GF	Chicken and dumplings23 sous-vide airline breast, ricotta dumplings, braised leeks, tasso gravy	
Grouper dinnermkt. root vegetable hash, toasted pecan butter sauce GF	Fettuccine alfredo18 house fettuccine, broccolini, boursin alfredo, choice of salmon, chicken, or shrimp	
Seared sea scallops30 creamed corn, romanesco, port wine gastrique GF	Seafood puttanesca20 house spaghetti, smoked mussels, smoked scallops, GA shrimp, Sapelo Island clams, puttanesca sauce	

SWEETS

St. Louis gooey butter cake8 crème anglaise, caramel	Cookies and cream8 warm chocolate chip cookies served with vanilla ice cream & chocolate sauce	Whiskey pear crumble8 caramel crème fraiche
Double layer chocolate cake8 meringue, raspberry mousse, white chocolate sauce	Ice cream or sorbet5 GF	Fudge brownie cheesecake8 house-made cheesecake brownies served with vanilla ice cream and chocolate sauce
Crème brûlée8 bruléed custard, fresh berries GF	Apple spice cake8 caramelized apples, powdered sugar, apple butter panna cotta	

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GF indicates gluten free items

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