



# ECHO

Oceanfront. Food. Drink.

## Lunch 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 <b>GF</b>	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 <b>GF</b>	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 <b>GF</b>	Seared sea scallops.....14 lemon curd & fennel slaw
Bacon wrapped BBQ shrimp.....16 corn pone, arugula	Seared sea scallops.....14 lemon curd & fennel slaw <b>GF</b>	Peel-and-eat shrimp.....18 Wild Georgia Shrimp, spicy mayonnaise, cocktail sauce, comeback sauce <b>GF</b>
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 <b>GF</b>
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 <b>GF</b>	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 <b>GF</b>	Island sampler.....14 shrimp salad, maple pecan chicken salad, fruit salad, crackers	
	Iceberg wedge.....9 gouda, bacon, peanuts, pickled onion, tomato, house ranch <b>GF</b>	

### 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

Grouper .....18 peach BBQ sauce, arugula, tobacco onion, swiss	Cubano .....6/12 house smoked pork butt, shaved ham, pickles, swiss, house mustard	ECHO burger ..... 11/20 foie gras, tobacco onion, boursin cheese, black truffle aioli
Maple pecan chicken salad.....12 bacon, butter lettuce	Salmon BLT.....16 salmon, bacon, lettuce, tomato, mayo	Grilled chicken.....5/10 apple compote, brie, arugula
Shrimp salad.....15 peas, celery, bibb lettuce, buttermilk dressing	Turkey Burger .....5/10 peach chutney yogurt, arugula	Southern club sandwich.....14 sliced prosciutto, turkey, bacon, fried green tomato, arugula, pickled red onion, spicy lemon mayo, pimento cheese, choice of bread
Crab cake BLT.....8/16 crab cake, bacon, heirloom tomato, frisee, dill mayo	Grouper tacos .....6/12 fried grouper, flour tortilla, Southern slaw, chow chow, tartar sauce	Muffaletta.....11 salami, ham, mortadella, olive tapenade, provolone, rosemary foccacia
add foie gras.....5	Straight up burger .....6/12 add apple wood bacon.....2 add cheese.....1	

### LARGE PLATES

Vegetable flatbread.....12 marinated squash, zucchini, mushrooms, and red peppers with pimento cheese hummus and swiss cheese	Shrimp flatbread.....16 buffalo shrimp, vine tomato, bleu cheese, green onion, tomato	Fettuccine alfredo.....18 house fettuccine, broccolini, boursin alfredo, choice of salmon, chicken, or shrimp
Springer Mountain chicken flatbread.....14 grilled chicken, shaved prosciutto, leeks, goat cheese & balsamic spread, tomato garnish	House-made fingers and fries.....10 blackened, grilled, or fried chicken fingers and house fries	Crunchy seafood mac 'n cheese.....19 spiral pasta tossed with crab, scallops, salmon, peas, broccolini, and spinach topped with fried onions and fried grouper
	Half salad or sandwich with a cup of soup .....12 see your server for today's selection	

### SWEETS

St. Louis gooey butter cake.....8 crème anglaise, caramel	Cookies and cream.....8 warm chocolate chip cookies served with vanilla ice cream & chocolate sauce	Whiskey pear crumble.....8 caramel crème fraiche
Double layer chocolate cake.....8 meringue, raspberry mousse, white chocolate sauce	Ice cream or sorbet.....5 <b>GF</b>	Fudge brownie cheesecake.....8 house-made cheesecake brownies served with vanilla ice cream and chocolate sauce
Crème brûlée.....8 bruléed custard, fresh berries <b>GF</b>	Apple spice cake.....8 caramelized apples, powdered sugar, apple butter panna cotta	

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**GF** indicates gluten free items

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