



# ECHO

Oceanfront. Food. Drink.

## Dinner Menu

### FIRST PLATES

<b>Crab Cakes</b> .....18 two 3 oz. crab cakes, mixed greens, pickled red onions, tartar sauce	<b>Seared Tuna</b> .....19 wasabi-avocado mayo, apple and radish salad, hoisin sauce <b>GF</b>	<b>Mussels</b> ..... 14 sautéed mussels, shallots, saffron, garlic, white wine, lemon juice, crostini <b>GFA</b>
<b>Fried Asparagus</b> .....9 Southern breaded, house seasoning, comeback sauce	<b>Wild Georgia Peel &amp; Eat Shrimp</b> .....19 Wild Georgia Shrimp, comeback sauce, spicy mayo, cocktail sauce <b>GF</b>	<b>ECHO Sampler</b> .....14 fried asparagus, pimento cheese hummus, crab cake with tartar sauce
<b>Smoked Oyster &amp; Artichoke Dip</b> .....16 smoked oysters, artichokes, boursin cheese, Georgia gouda, crostini <b>GFA</b>	<b>Local Cheese Sampler</b> .....20 artisan cheeses, fruits, dried fruit, honeycomb, pimento cheese hummus, crostini <b>GFA</b>	<b>Pimento Cheese Hummus</b> .....8 house made hummus, crostini
<b>Black Truffle Fries</b> .....8 house fries, truffle oil, black truffle aioli <b>GFA</b>	<b>Venison Chops</b> .....18 two bones grilled, smoked apple butter, pear relish, cranberry foam <b>GF</b>	<b>Seared Sea Scallops</b> .....22 broiled, lemon curd, candied jalapeños, fried leeks <b>GF</b>
<b>Salmon Croquettes</b> .....14 fried, pepper jack grits, roasted corn salsa <b>GFA</b>		<b>Grouper Tacos</b> .....6/12 blackened, grilled, or fried grouper, flour tortilla, southern slaw, red pepper chow chow, tartar sauce

### FROM THE GARDEN

<b>Scallop &amp; Citrus</b> .....22 grilled scallops, grilled hearts of palm, shaved asparagus, orange segments, feta, winter greens, honey dill, lemon vinaigrette <b>GF</b>	<b>Kale &amp; Spinach</b> .....16 fresh kale & baby spinach, salt roasted beets, figs, pickled fennel, brandy poached pear, cranberry stilton, toasted pepitas, white chocolate & cider dressing <b>GF</b>	<b>Coastal Cobb</b> .....24 mixed field greens, smoked salmon, blackened Georgia shrimp, bacon, avocado, tomato, bleu cheese crumbles, balsamic vinaigrette <b>GF</b>
<b>Iceberg Wedge</b> .....11 smoked gouda, bacon, mixed nuts, pickled onion, tomato, house ranch <b>GF</b>	<b>Island Sampler</b> .....16 shrimp salad, maple pecan chicken salad, fruit salad, crackers <b>GFA</b>	<b>Caesar</b> .....11 romaine, kalamata olives, heirloom cherry tomatoes, parmesan, croutons, fresh white anchovies <b>GFA</b>

### SOUP

<b>Chef's Creation of the Day</b> .....8	<b>Georgia White Shrimp Gumbo</b> .....9
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\*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.

**GF** indicates gluten free items **GFA** indicates gluten-free option is available

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### HAND HELDS

Straight Up Burger.....6/12 add applewood bacon..... 2 add cheese..... 1 <b>GFA</b>	ECHO Burger.....12/24 foie gras, fried onion, boursin cheese, black truffle aioli <b>GFA</b>	Crab Cake BLT.....9/18 bacon, heirloom tomato, frisée, dill mayo add foie gras..... 8
Turkey Burger.....6/12 peach chutney yogurt, arugula <b>GFA</b>	Grilled Chicken Sandwich.....6/12 apple compote, brie, arugula <b>GFA</b>	ECHO Grouper Sandwich .....18 peach BBQ sauce, arugula, fried onion, Swiss <b>GFA</b>

### LARGE PLATES

ECHO Shrimp & Grits .....32 fried Wild Georgia Shrimp, collard greens, andouille étouffée <b>GFA</b>	Sea Scallops.....36 brown butter basted, 7-year aged cheddar & black truffle risotto, sweet corn butter sauce, lemon balm, arugula salad <b>GF</b>	Venison Two Ways.....40 smoked then grilled striploin, pear risotto, buttermilk fried chops, parsnip & dried pomegranate purée, romanesco, juniper berry au poivre sauce <b>GF</b>
Chicken & Dumplings.....28 pan roasted airline chicken breast, herb & gruyere gnocchi, grilled butternut squash, pan cider gravy <b>GFA</b>	Stuffed Quail & Waffle..... 28 andouille trinity stuffed quail, parsnip purée, caramelized onions, malted waffle, maple syrup	From The Grill.....mkt. Atlantic Grouper <b>GFA</b> Chef's Cut Airline Chicken Breast Bison Ribeye Venison Strip
Braised Beef Pot Roast.....28 Yukon Gold mashed potatoes, young carrots, onions, bordelaise sauce <b>GF</b>	Local Grouper Dinner.....mkt. pan seared, brown butter basted lentils, pancetta, sorrel, maple glazed carrots <b>GF</b>	served with herb roasted marble potatoes, fried brussels sprouts with bacon, your choice of sauce
Blackened Salmon.....30 smoked gouda grits, pickled vegetable relish, pan butter <b>GF</b>	Coastal Catch.....mkt. fresh local catch, boursin whipped potatoes, haricot verts with Benton's smoked ham & winter mushrooms, pan lemon butter sauce <b>GF</b>	béarnaise, house steak sauce, lemon vinaigrette, toasted pecan & lemon butter sauce, bordelaise, andouille étouffée
Smoked Duck.....35 smoked breast, roasted root vegetable & apple hash, charred kale, blood orange, cherry & cognac gastrique <b>GF</b>		

### A LA CARTE

Choose any one Side.....7

House Salad	Mac-n-Cheese	Fruit
Grits	Southern Slaw	Asparagus
Broccolini	Roasted Vegetables	Fries
Collard Greens	House Chips	Spinach

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