



ECHO

Oceanfront. Food. Drink.

Lunch Menu

FIRST PLATES

Crab Cakes.....18 two 3 oz. crab cakes, mixed greens, pickled red onions, tartar sauce	Seared Tuna.....19 wasabi-avocado mayo, apple and radish salad, hoisin sauce GF	ECHO Sampler.....14 fried asparagus, pimento cheese hummus, crab cake with tartar sauce GFA
Smoked Oyster & Artichoke dip.....16 smoked oysters, artichokes, boursin cheese, Georgia gouda, crostini GFA	Black Truffle Fries.....8 house fries, truffle oil, black truffle aioli GFA	Seared Sea Scallops.....22 broiled, lemon curd, candied jalapeños, fried leeks GFA
Local Cheese Sampler.....20 artisan cheeses, fruits, dried fruit, honeycomb, pimento cheese hummus, crostini GFA	Venison Chops.....18 two bones grilled, smoked apple butter, pear relish, cranberry foam GF	Grouper Tacos.....6/12 blackened, grilled, or fried grouper, flour tortilla, southern slaw, red pepper chow chow, tartar sauce
Wild Georgia Peel & Eat Shrimp.....19 Wild Georgia Shrimp, comeback sauce, spicy mayo, cocktail sauce GF	Mussels14 sautéed mussels, shallots, saffron, garlic, white wine, lemon juice, crostini	Calamari Puttanesca.....18 fried rings and tentacles, classic sauce, preserved lemons, fried basil GFA
	Pimento Cheese Hummus.....8 house-made hummus, crostini GFA	

SOUP & SALADS

Georgia White Shrimp Gumbo.....Cup 9	Chef's Creation of the Day.....Cup 8	Half Sandwich or House Salad with a Cup of Soup12 see your server for today's selection
Kale & Spinach.....16 fresh kale & baby spinach, salt roasted beets, figs, pickled fennel, brandy poached pear, cranberry stilton, toasted pepitas, white chocolate & cider dressing GF	Scallop & Citrus.....22 grilled scallops, grilled hearts of palm, shaved asparagus, orange segments, feta, winter greens, honey dill, lemon vinaigrette GF	Coastal Cobb.....24 mixed greens, smoked salmon, blackened Wild Georgia Shrimp, bacon, avocado, tomato, bleu cheese crumbles, balsamic vinaigrette GF
Iceberg Wedge.....11 smoked gouda, bacon, mixed nuts, pickled onion, tomato, house ranch GF	Island Sampler.....16 mixed field greens, shrimp salad, maple pecan chicken salad, fruit salad, crackers GFA	Caesar.....11 romaine, kalamata olives, heirloom cherry tomatoes, parmesan, croutons, fresh white anchovies GFA

*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

ECHO Grouper Sandwich19 peach BBQ sauce, arugula, fried tobacco onion, swiss GFA	Turkey Burger6/12 peach chutney yogurt, arugula GFA	Southern Club Sandwich.....14 sliced prosciutto, turkey, bacon, fried green tomato, arugula, pickled red onion, spicy lemon mayo, pimento cheese, choice of bread GFA
Maple Pecan Chicken Salad14 bacon, butter lettuce GFA	ECHO Burger.....12/24 foie gras, fried onion, boursin cheese, black truffle aioli GFA	Pastrami on Rye.....7/14 house cured & smoked brisket, shaved Benton's ham, kraut, swiss, house Russian dressing, rye GFA
Georgia Shrimp Salad16 peas, bibb lettuce, buttermilk dressing GFA	Grilled Chicken Sandwich.....6/12 apple compote, brie, arugula GFA	Straight Up Burger.....6/12 add applewood bacon.....2 add cheese.....1 GFA
Salmon BLT.....16 bacon, lettuce, tomato, mayo GFA	Fried Chicken Sandwich.....14 fried chicken breast, fresh avacado, pepper bacon, swiss, chipotle mayo	Muffuletta Wrap.....14 mortadella, capicola, salami, provolone, olive relish GFA
Atlantic Swordfish Sandwich9/18 grilled 7 oz. herb marinated Atlantic swordfish, frisée, fried green tomato, roasted red pepper sauce, rosemary bread GFA	Crab Cake BLT.....9/18 bacon, heirloom tomato, frisée, dill mayo add foie gras.....8	

LARGE PLATES

Vegetable Flatbread.....14 marinated squash, zucchini, mushrooms, roasted red peppers, pimento cheese hummus and Swiss, arugula, pickled onion, balsamic glaze	Sausage Flatbread.....16 tomato base, house sausage, charred fennel, broccolini, blood orange segments, arugula, pickled onion, balsamic glaze	Beer Battered Fish.....14 Sweetwater 420 beer batter, house fries, slaw, tartar
Cajun Caprese Chicken Flatbread.....16 blackened chicken, heirloom tomato, fresh mozzarella, basil, arugula, pickled onion, balsamic glaze	Crunchy Seafood Mac 'n Cheese.....22 spiral pasta, crab, scallops, salmon, Georgia white shrimp, peas, broccolini, spinach, fried onion GFA	House-Made Fingers & Fries.....12 blackened, grilled, or fried chicken fingers and house fries
		Georgia White Shrimp Rigatoni.....22 sautéed Georgia white shrimp, grilled artichokes, rigatoni pasta, lobster broth, feta, basil, tomato

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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