



ECHO

Oceanfront. Food. Drink.

Dinner 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 pickles, pimento cheese hummus, crab cake with tartar sauce
Smoked Oyster & Artichoke dip.....16 smoked oysters, artichokes, boursin, gouda, crostini	Fried Pickles.....10 Southern breaded, house seasoning, comeback sauce & ranch	Seared Sea Scallops.....22 grilled, served with lemon curd, candied jalapeños, fried leeks GFA
Local Cheese Sampler.....20 artisan cheeses, fruits, dried fruit, honeycomb, pimento cheese hummus, crostini GFA	Spring Lamb.....18 two bones & two noisettes, pistachio & mint crust, seasonal farm risotto, foam GFA	Grouper Tacos.....6/12 blackened, grilled, or fried grouper, flour tortilla, southern slaw, red pepper chow chow, tartar sauce GFA
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 GF	Octopus Two Ways.....14 citrus & watermelon ceviche, charred octopus with peach gremolata GF
Pimento Cheese Hummus.....8 house-made hummus, crostini		Black Truffle Fries.....9 house fries, truffle oil, black truffle aioli GFA

FROM THE GARDEN

Blue Crab & Avocado.....22 lump blue crab, fresh avocado, seasonal fruits, petite summer greens, tobiko, cilantro, lime emulsion GF	Super Greens & Lobster.....20 kale, spinach, arugula, chilled lobster, spring peas, shoots, tendrils, sprouts, grapes, candied fennel, mango, celery, chives, cognac & lemon vinaigrette GF	Coastal Cobb.....24 mixed field 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	Watermelon Salad.....16 fried goat cheese, lotus root, dried pomegranate seeds, blackberries, cucumbers, toasted pistachios, frisée, watercress, mint foam, lemon crème fraîche GFA	Caesar.....11 romaine, kalamata olives, heirloom cherry tomatoes, parmesan, croutons, fresh white anchovies GFA
Island Sampler.....16 shrimp salad, maple pecan chicken salad, fruit salad, crackers GFA		

SOUP

Chef's Creation of the Day.....8	Lobster Bisque9 chantilly cream
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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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Dinner Menu HAND HELDS

Straight Up Burger.....6/12 add applewood bacon.....2 add cheese.....1 GFA	ECHO Burger.....12/24 foie gras, fried onion, boursin, black truffle aioli GFA	Crab Cake BLT.....9/18 bacon, heirloom tomato, frisée, dill mayo add foie gras.....10
Turkey Burger.....6/12 peach chutney yogurt, arugula GFA	Grilled Chicken Sandwich.....6/12 apple compote, brie, arugula GFA	ECHO Grouper Sandwich.....19 peach BBQ sauce, arugula, fried onion, Swiss GFA

LARGE PLATES

ECHO Shrimp & Grits.....32 fried Wild Georgia Shrimp, collard greens, andouille étouffée GFA	Sea Scallops.....36 pan seared U-8 scallops, spring pea purée, roasted red pepper, spring corn relish GF	Lobster in Manchego.....42 broiled 10 oz. Maine lobster tail, house pappardelle, grilled artichokes, house manchego alfredo sauce
Stuffed Chicken Breast.....28 Springer airline breast stuffed with sundried tomatoes, olives, boursin cheese, over rigatoni, confit mushrooms & tomatoes, Georgia pesto	Stuffed Quail & Waffle.....28 andouille trinity stuffed quail, purple sweet potato purée, Vidalia soubise, malted waffle, genuine maple syrup	From The Grill.....mkt. Atlantic Grouper Chef's Cut Airline Chicken Breast Bison Ribeye 10 oz. Maine Lobster Tail served with boursin whipped potatoes, asparagus, mushrooms, your choice of sauce béarnaise, house steak sauce, lemon vinaigrette, toasted pecan & lemon butter sauce, bordelaise, andouille étouffée GFA
Braised Beef Pot Roast.....28 Yukon Gold mashed potatoes, young carrots, onions, bordelaise sauce GF	Local Grouper Dinner.....mkt. pan seared, ancient grain risotto, broccolini, apricot gastrique GFA	
Herb Crusted Salmon.....30 Atlantic salmon, grilled polenta cake with smoked gouda, garlic roasted asparagus, roasted heirloom tomato beurre blanc GFA	Coastal Catch.....mkt. fresh local catch, seasonal farm panzanella, lemon vinaigrette, garnishes GFA	
Drunken Clam.....28 Sapelo Island clams, angel hair pasta, chard, house sausage, beer broth	Grilled Tofu Tacos.....5/10 soy & sweet thai chili marinade, Asian slaw, bean sprouts, toasted Georgia peanuts, flour tortilla, vegan GFA	

A LA CARTE

Choose any one Side.....6		
House Salad	Mac-n-Cheese	Fruit
Grits	Southern Slaw	Asparagus
Broccolini	Roasted Vegetables	Fries
Collard Greens	Mashed Potatoes	Spinach

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