



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 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 & Avacado.....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	Half Sandwich or House Salad with a Cup of Soup.....12 see your server for today's selection
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	Coastal Cobb.....24 mixed field greens, smoked salmon, blackened Wild Georgia Shrimp, bacon, avocado, tomato, bleu cheese crumbles, balsamic vinaigrette GF
Island Sampler.....16 shrimp salad, maple pecan chicken salad, fruit salad, crackers GFA		Caesar.....11 romaine, kalamata olives, heirloom cherry tomatoes, parmesan, croutons, fresh white anchovies 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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HAND HELDS

Straight Up Burger.....6/12 add applewood bacon..... 2 add cheese..... 1 GFA	ECHO Burger.....12/24 foie gras, fried onion, boursin cheese, 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 Sandwich19 peach BBQ sauce, arugula, fried onion, Swiss GFA
Southern Club.....14 sliced prosciutto, turkey, bacon, fried green tomato, arugula, pickled red onion, spicy lemon mayo, pimento cheese, choice of bread GFA	Maple Pecan Chicken Salad 14 bacon, butter lettuce GFA	Bosquite's BBQ Brisket.....14 house smoked brisket, shaved Benton's ham, munster cheese, house slaw, siracha BBQ sauce, toasted sourdough GFA
Salmon BLT.....16 bacon, lettuce, tomato, mayo GFA	Wild Georgia Shrimp Salad.....16 peas, bibb lettuce, buttermilk dressing GFA	Grilled Tofu Tacos.....5/10 soy & sweet thai chili marinade, Asian slaw, bean sprouts, toasted Georgia peanuts, flour tortilla, vegan GFA
Fried Chicken & Biscuit.....14 brined then fried breast, pepper bacon, mayhaw jam GFA		

LARGE PLATES

Vegetable Flatbread.....14 marinated squash, zucchini, mushrooms, roasted red peppers, pimento cheese hummus, Swiss, arugula, pickled onion, balsamic glaze	Sausage Flatbread.....16 beer cheese base, house sausage, gouda, peppers, leeks, arugula, pickled onion, balsamic glaze	Beer Battered Fish.....14 Sweetwater 420 beer batter, house fries, slaw, tartar
Sweet Jerk Chicken Flatbread.....16 candied plantain spread, applewood smoked cheddar, grilled pineapple relish, fried onions, arugula, pickled onion, balsamic glaze	Crunchy Seafood Mac 'n Cheese.....22 spiral pasta, crab, scallops, salmon, Wild Georgia Shrimp, peas, broccolini, spinach, fried onion	House-Made Fingers & Fries.....12 blackened, grilled, or fried chicken fingers and house fries GFA
		Georgia White Shrimp Rigatoni.....22 sautéed Wild Georgia Shrimp, grilled artichokes, rigatoni pasta, lobster broth, feta, basil, tomato

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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