



# 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 <b>GF</b>	Grilled Tofu Tacos.....5/10 soy & sweet thai chili marinade, Asian slaw, bean sprouts, toasted Georgia peanuts, flour tortilla
Smoked Oyster & Artichoke dip.....16 smoked oysters, artichokes, boursin, gouda, crostini	Salmon Croquettes.....16 three fried croquettes, gouda grits, corn salsa, avocado crema, watercress	<b>V</b> Seared Sea Scallops.....22 sweet potato purée, pickled cabbage, roasted Fall corn, bacon gastrique <b>GF</b>
Local Cheese Sampler.....20 artisan cheeses, fruits, dried fruit, honeycomb, pimento cheese hummus, crostini <b>GFA</b>	Surf & Turf Kabobs.....21 marinated filet tips, lobster, Fall vegetables, house-made pickapeppa sauce <b>GF</b>	Grouper Tacos.....6/12 blackened, grilled, or fried grouper, flour tortilla, southern slaw, red pepper chow chow, tartar sauce <b>GFA</b>
Wild Georgia Peel & Eat Shrimp.....19 Wild Georgia Shrimp, comeback sauce, spicy mayo, cocktail sauce <b>GF</b>	Mussels.....14 sautéed mussels, shallots, saffron, garlic, white wine, lemon juice, crostini <b>GFA</b>	Confit Rabbit Leg.....14 loaded brussel sprouts, blueberry chutney <b>GF</b>
Pimento Cheese Hummus.....8 house-made hummus, crostini <b>GFA</b>	Chicken & Crepes.....14 brined, fried chicken, strawberry compote, maple whipped cream	Black Truffle Fries.....9 house fries, truffle oil, black truffle aioli <b>GFA</b>

### FROM THE GARDEN

Black & Bleu.....22 blackened filet tips, mixed greens, heirloom cherry tomatoes, shaved asparagus, chopped boiled egg, pickled red onions, fried tortilla strips, smoked cheddar cheese, bleu cheese dressing <b>GF</b>	Fall Quinoa Salad.....14 butternut squash, kale, watercress, dried cranberries, dried Bing cherries, toasted pepitas, fried goat cheese, roasted shallot vinaigrette	Coastal Cobb.....24 mixed field greens, smoked salmon, blackened Wild Georgia Shrimp, bacon, avocado, tomato, bleu cheese crumbles, balsamic vinaigrette <b>GF</b>
Iceberg Wedge.....11 smoked gouda, bacon, mixed nuts, pickled onion, tomato, house ranch <b>GF</b>	Fall Fruit & Arugula.....16 chef's choice of Fall fruits, arugula, mixed nuts, heirloom apples, feta cheese, poppyseed dressing <b>GF</b>	Caesar.....11 romaine, kalamata olives, heirloom cherry tomatoes, parmesan, croutons, fresh white anchovies <b>GFA</b>
Island Sampler.....16 shrimp salad, maple pecan chicken salad, fruit salad, crackers <b>GFA</b>		

### SOUP

Chef's Creation of the Day.....8	White Bean & Collard Greens .....9 <b>GF</b>
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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 **V** indicates vegan

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## Dinner Menu 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, black truffle aioli <b>GFA</b>	Crab Cake BLT.....9/18 bacon, heirloom tomato, frisée, dill mayo add foie gras.....10
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.....19 peach BBQ sauce, arugula, fried onion, Swiss <b>GFA</b>

## LARGE PLATES

ECHO Shrimp & Grits.....30 fried Wild Georgia Shrimp, collard greens, andouille étouffée <b>GFA</b>	Sea Scallops.....36 pistachio crusted U-8 scallops, purple cauliflower purée, grilled mushrooms, heirloom carrots, roasted garlic & lemon beurre blanc <b>GFA</b>	Grilled Vegan Pizza.....14 grilled crust, tomato jam, local spinach, grilled bok choy, fried artichokes, vegan mozzarella <b>V</b>
Rabbit Two Ways.....28 pan fried, bacon wrapped loin, confit legs, sweet potato purée, honey glazed carrots, thyme demi <b>GF</b>	Short Rib & Fall Mushroom Tortellini.....28 braised short rib, house-made Fall mushroom & cheese stuffed tortellini, trumpet mushrooms, romanesco, shaved Pecorino Romano, pan jus	Chicken & Dumplings.....28 fried Springer Mountain airline chicken breast, smoked gouda gnocchi, grilled asparagus, cognac gravy
Braised Beef Pot Roast.....28 Yukon Gold mashed potatoes, young carrots, onions, bordelaise sauce <b>GF</b>	Local Grouper Dinner.....mkt. pan seared, roasted fingerling potatoes, creamed Fall corn, Fall vegetables, lemon vinaigrette <b>GF</b>	From The Grill.....mkt. Atlantic Grouper Chef's Cut Airline Chicken Breast Chef's Game Cut 10 oz. Maine Lobster Tail served with roasted butternut squash, broccolini, confit Fall mushrooms, black garlic purée, choice of sauce: béarnaise, house steak sauce, toasted pecan & lemon butter sauce, bordelaise, andouille étouffée <b>GFA</b>
Blackened Salmon.....30 Atlantic salmon, creamy white cheddar polenta, pickled vegetables, pan butter <b>GF</b>	Coastal Catch.....mkt. pimento cheese middlins, stewed kale and cannellini beans, roasted garlic & tomato hollandaise <b>GF</b>	
Shrimp Scampi.....30 fried Wild Georgia Shrimp in scampi sauce, angel hair pasta, broccolini, blistered heirloom cherry tomatoes <b>GFA</b>		

## 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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