



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	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	V Seared Sea Scallops.....22 sweet potato purée, pickled cabbage, roasted Fall corn, bacon gastrique GF
Local Cheese Sampler.....20 artisan cheeses, fruits, dried fruit, honeycomb, pimento cheese hummus, crostini GFA	Surf & Turf Kabobs.....21 marinated filet tips, lobster, Fall vegetables, house-made pickapeppa sauce GF	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	Mussels.....14 sautéed mussels, shallots, saffron, garlic, white wine, lemon juice, crostini GFA	Confit Rabbit Leg.....14 loaded brussel sprouts, blueberry chutney GF
Pimento Cheese Hummus.....8 house-made hummus, crostini GFA	Chicken & Crepes.....14 brined, fried chicken, strawberry compote, maple whipped cream	Black Truffle Fries.....9 house fries, truffle oil, black truffle aioli GFA

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 GF	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 GF
Iceberg Wedge.....11 smoked gouda, bacon, mixed nuts, pickled onion, tomato, house ranch GF	Fall Fruit & Arugula.....16 chef's choice of Fall fruits, arugula, mixed nuts, heirloom apples, feta cheese, poppyseed dressing GF	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	White Bean & Collard Greens9 GF
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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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HAND HELDS

Straight Up Burger.....6/12	ECHO Burger.....12/24	Crab Cake BLT.....9/18
add applewood bacon..... 2	foie gras, fried onion, boursin cheese,	bacon, heirloom tomato, frisée,
add cheese..... 1	black truffle aioli	dill mayo
GFA	GFA	add foie gras.....10
Turkey Burger.....6/12	Grilled Chicken Sandwich.....6/12	ECHO Grouper Sandwich.....19
ground turkey, peach chutney yogurt,	apple compote, brie, arugula	peach BBQ sauce, arugula, fried onion,
arugula	GFA	Swiss
GFA	Maple Pecan Chicken Salad.....14	GFA
Southern Club.....14	bacon, butter lettuce	Lobster Roll.....21
sliced prosciutto, turkey, bacon, fried	GFA	Maine lobster salad, toasted Hawaiin
green tomato, arugula, pickled red	Wild Georgia Shrimp Salad.....16	roll, arugula
onion, spicy lemon mayo, pimento	peas, bibb lettuce, buttermilk dressing	GFA
cheese, choice of bread	GFA	Half Sandwich or House Salad with
GFA	Red Dragon Ham Sandwich.....14	a Cup of Soup.....12
Salmon BLT.....16	mustard ale cheese, ham, bacon,	see your server for today's selection
bacon, lettuce, tomato, mayo	lettuce, tomato, banana peppers, rye	
GFA	GFA	

LARGE PLATES

Vegetable Flatbread.....14	Smoked Salmon Flatbread.....16	Beer Battered Fish.....14
marinated squash, zucchini,	boursin cheese spread, fried capers,	Sweetwater 420 beer batter,
mushrooms, roasted red peppers,	caviar, arugula, pickled onions, balsamic	hushpuppies, slaw, tartar
pimento cheese hummus, Swiss,	glaze	
arugula, pickled onions, balsamic glaze		House-Made Fingers & Fries.....12
Buffalo Chicken Flatbread.....16	Seafood Mac & Cheese.....22	blackened, grilled, or fried chicken
fried chicken, buffalo cream cheese	spiral pasta, crab, scallops, salmon,	fingers and house fries
spread, onion, celery, bleu cheese,	Wild Georgia Shrimp, peas, broccolini,	GFA
mozzarella, arugula, pickled onions,	spinach, fried onions & grouper	Grilled Vegan Pizza.....14
balsamic glaze	GFA	grilled crust, tomato jam, local spinach,
		grilled bok choy, fried artichokes, vegan
		mozzarella
		V

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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