



ECHO

Oceanfront. Food. Drink.

Lunch/Dinner Menu

FIRST PLATES

Pimento Cheese Hummus.....10
house-made hummus, crackers

Mussels.....14
sautéed mussels, shallots, saffron, garlic,
white wine, lemon juice

FROM THE GARDEN

Iceberg Wedge.....11
smoked gouda, bacon, mixed nuts,
pickled onion, tomato, house ranch
GF

Caesar.....11
romaine, kalamata olives, heirloom
cherry tomatoes, parmesan, croutons,
fresh white anchovies
GFA

HAND HELDS

*Straight Up Burger.....13
add applewood bacon.....2
add cheese.....1

ECHO Grouper Sandwich19
peach BBQ sauce, arugula, fried onion,
Swiss

Crab Cake BLT.....18
bacon, heirloom tomato, frisée,
dill mayo

LARGE PLATES

Braised Beef Pot Roast.....28
Yukon Gold mashed potatoes, young
carrots, onions, bordelaise sauce

Blackened Salmon.....30
Atlantic salmon, yellow grits, collard
greens, étouffée

From The Grill.....mkt.

Center Cut Prime Filet Mignon

served with whipped potatoes,
asparagus, bordelaise

SOUP

Chef's Creation of the Day..... 10 / 18

A LA CARTE

Choose any one Side.....6

Fruit

Fries

Collard Greens

Grits

Mashed Potatoes

*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 *** Vegan Options Available ***

#EatDrinkECHO
www.EchoStSimons.com