



# ECHO

Oceanfront. Food. Drink.

## Dinner Menu

### FIRST PLATES

Crab Cakes.....20 house crab cakes, mixed greens, pickled red onion, tartar sauce	*Seared Tuna.....19 wasabi-avocado mayo, apple and radish salad, tobiko caviar, hoisin sauce <b>GF</b>	Pimento Cheese Hummus.....12 house-made hummus, crostini <b>GFA</b>
Smoked Oyster & Artichoke dip.....18 smoked oysters, artichokes, boursin, Georgia gouda, French baguette	Mussels & Fries.....18 sautéed, Blue Moon broth, shoe string potatoes, garlic aioli <b>GFA</b>	Grouper Tacos.....16 blackened, grilled, or fried grouper, flour tortilla, southern slaw, red pepper chow chow, tartar sauce <b>GF</b>
Local Cheese Sampler.....21/40 artisan cheeses, fruits, dried fruit, honeycomb, pimento cheese hummus, crostini. Your choice of small or large	Truffle Fries.....11 hand-cut fries tossed in truffle oil, served with black truffle aioli <b>GF</b>	*Seared Sea Scallops.....22 loaded brussel sprouts with caramelized onions, garlic, bacon, warm bacon vinaigrette <b>GF</b>

### FROM THE GARDEN

Iceberg Wedge.....12 smoked gouda, bacon, mixed nuts, pickled red onion, tomato, house ranch	Fall Pear & Spinach.....16 baby spinach, red wine poached pear, roasted butternut squash, candied pecans, honey and fig chèvre, maple dressing <b>GFA</b>	Caesar.....12 romaine, kalamata olives, heirloom cherry tomatoes, parmesan, croutons, fresh white anchovies <b>GFA</b>
Kale & Apple Salad.....16 assorted kale, watercress, roasted apples, whiskey cheddar, toasted almonds, cranberry vinaigrette <b>GF</b>	*Coastal Cobb.....26 mixed field greens, smoked salmon, blackened Wild Georgia Shrimp, bacon, avocado, tomato, bleu cheese crumbles, balsamic vinaigrette <b>GF</b>	

### SOUP

Chef's Creation of the Day.....9	Wild Georgia Shrimp Chowder.....12
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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 \*\*\* Vegan Options Available \*\*\*

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### HAND HELDS

*Straight Up Burger.....15	*ECHO Burger.....24	Crab Cake BLT.....24
add applewood bacon.....2	foie gras, fried onion, boursin, black	bacon, heirloom tomato, frisée, dill
add cheese.....1	truffle aioli <b>GFA</b>	mayo
<b>GFA</b>		add foie gras.....10

### LARGE PLATES

ECHO Shrimp & Grits .....30	Local Grouper Dinner.....mkt.	From The Grill.....mkt.
fried Wild Georgia Shrimp, collard greens, andouille étouffée <b>GFA</b>	pan seared, pepper jack grit cake, grilled asparagus, béarnaise <b>GF</b>	Atlantic Grouper
*Herb Crusted Salmon	Coastal Catch.....mkt.	Chef's Cut
Carbonara.....32	chef's fish of the day, green goddess farro, grilled fall squash with roasted tomato vinaigrette <b>GF</b>	Springer Mountain Airline Chicken Breast
*Seared Diver Scallops.....35	Braised Beef Pot Roast.....28	served with roasted sweet potato mash, garlic roasted Southern Brothers Farms mushrooms and green beans <b>GF</b>
seared diver scallops, smoked gouda polenta, green peas, shaved Ibérico ham, meyer lemon and herb butter <b>GF</b>	Yukon Gold mashed potatoes, young carrots, onions, bordelaise sauce <b>GF</b>	choice of sauce: lemon vinaigrette, toasted pecan & lemon butter sauce, andouille étouffée, bordelaise, béarnaise, house steak sauce
	Boursin & Fig Stuffed Chicken.....28	
	stuffed airline breast, garlic roasted and smashed fingerling potatoes, broccolini, sage brown butter <b>GF</b>	

### A LA CARTE

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

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