



# ECHO

Oceanfront. Food. Drink.

## Dinner Menu

### FIRST PLATES

Crab Cakes.....20	*Seared Tuna.....19	Pimento Cheese Hummus.....12
house crab cakes, mixed greens, pickled red onion, tartar sauce	wasabi-avocado mayo, apple and radish salad, tobiko caviar, hoisin sauce <b>GF</b>	house-made hummus, crostini <b>GFA</b>
Smoked Oyster & Artichoke dip.....18	Mussels & Fries.....18	Grouper Tacos.....18
smoked oysters, artichokes, boursin, Georgia gouda, French baguette <b>GFA</b>	sautéed, Blue Moon broth, shoe string potatoes, garlic aioli <b>GFA</b>	blackened, grilled, or fried grouper, flour tortilla, southern slaw, red pepper chow chow, tartar sauce <b>GF</b>
Local Cheese Sampler.....21/40	Truffle Fries.....11	*Seared Sea Scallops.....24
artisan cheeses, fruits, dried fruit, honeycomb, pimento cheese hummus, crostini. Your choice of small or large <b>GFA</b>	hand-cut fries tossed in truffle oil, served with black truffle aioli <b>GF</b>	house smoked bacon, butternut squash puree, bourbon bbq, candied orange peel, citrus foam <b>GF</b>

### FROM THE GARDEN

Iceberg Wedge.....12	Caesar.....12
smoked gouda, bacon, mixed nuts, pickled red onion, tomato, house ranch <b>GF</b>	romaine, kalamata olives, heirloom cherry tomatoes, parmesan, croutons. add fresh white anchovies \$2 <b>GFA</b>
Fall Pear & Spinach.....16	*Coastal Cobb.....26
baby spinach, red wine poached pear, roasted butternut squash, candied pecans, honey and fig chèvre, maple dressing <b>GF</b>	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.....10
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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 truffle	
add cheese.....1	aioli <b>GFA</b>	

**GFA**

### LARGE PLATES

<b>ECHO Shrimp &amp; Grits</b> .....30	<b>Local Grouper Florentine</b> .....mkt.	<b>From The Grill</b> .....mkt.
fried Wild Georgia Shrimp, collard greens, andouille étouffée <b>GFA</b>	chorizo lentils, creamy spinach florentine <b>GF</b>	<b>Atlantic Grouper</b>
<b>*Maple Bourbon Glazed Salmon</b> ...32	<b>Coastal Catch</b> .....mkt.	<b>Atlantic Salmon</b>
Atlantic salmon, maple-bourbon glaze, mushroom risotto, broccolini <b>GFA</b>	chef's fish of the day, marble potatoes, sauteed spinach and andouille, roasted tomato vinaigrette <b>GF</b>	<b>Chef's Cut</b>
<b>*Scallop Paella</b> .....36	<b>Beef Wellington</b> .....46	<b>Springer Mountain</b>
seared sea scallops, bomba rice, tomatoes, peas, andouille sausage, peppers, onions, cilantro chimichurri <b>GF</b>	beef tenderloin, house mustard, prosciutto, boursin mushroom duxelles, in puff pastry. cooked medium rare. served with mashed potatoes, green beans almondine, sauce périgueux, shaved truffles	<b>Airline Chicken Breast</b>
<b>Braised Beef Pot Roast</b> .....28		served with roasted sweet potato mash, garlic roasted Southern Brothers Farms mushrooms and green beans <b>GF</b>
Yukon Gold mashed potatoes, young carrots, caramelized onions, bordelaise sauce <b>GF</b>		<b>choice of sauce:</b> lemon vinaigrette, toasted pecan & lemon butter sauce, andouille étouffée, bordelaise, béarnaise, house steak sauce

### A LA CARTE

<b>Choose any one Side</b> .....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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