



ECHO

Oceanfront. Food. Drink.



DINNER MENU

First Plates

- Pimento Cheese Hummus** *house-made hummus, crostini*12
GFA
- Crab Cakes** *house crab cakes, mixed greens, pickled red onion, tartar sauce*20
- Mussels** *sautéed, shallots, garlic, white wine, finished with a lemon and herb compound butter*18
GFA
- Truffle Fries** *house fries tossed in truffle oil, served with black truffle aioli*11
GF
- Grouper Tacos** *blackened, grilled or fried grouper, flour tortilla, southern slaw, red pepper chow chow, tartar sauce*18
GFA
- Seared Sea Scallops** *shaved cucumber, cilantro cous cous, lime emulsion, tomato foam.*24
GF
- Local Cheese Sampler** *artisan cheeses, fruits, dried fruit, honeycomb, pimento cheese hummus, mixed nuts, crostini*21

From The Garden

Add to any salad: Chicken \$6, Shrimp \$10, Smoked Salmon \$10, Grilled Salmon \$14

- Iceberg Wedge** *smoked gouda, bacon, mixed nuts, pickled red onion, tomato, ranch*12
GF
- Caesar** *romaine, kalamata olives, heirloom cherry tomatoes, parmesan, croutons. add fresh anchovies \$2*12
GFA
- Summer Fruit Salad** *baby spinach, frisée, berries, seasonal fruit, roasted almonds, lemon chèvre, maple dressing*16
GF
- *Coastal Cobb** *mixed field greens, smoked salmon, blackened Wild Georgia Shrimp, bacon, avocado, heirloom tomatoes, bleu cheese crumbles, balsamic vinaigrette*26
GF

Out Of The Kettle

- She Crab**12

*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 a higher risk if these foods are consumed raw or undercooked. GF - indicates gluten-free items GFA - indicates gluten-free option is available



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Hand Helds

all hand helds served with house made chips. substitute fries or fruit for \$2

***Straight Up Burger** add 15
applewood bacon \$2, add
cheese \$1
GFA

Crab Cake BLT crab cake, 24
seared foie gras, bacon, frisée,
heirloom tomato, dill mayo

***ECHO Burger** foie gras, fried 24
onion, boursin cheese, black
truffle aioli
GFA

Mains

ECHO Shrimp & Grits fried Wild Georgia Shrimp, collard greens, andouille étouffée 30
GFA

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

BBQ Salmon grilled Atlantic salmon, farm panzanella salad, with a sweet house made barbeque sauce 32
GFA

Scallop & Summer Corn Corn Succotash, Sea Island blue grits, homemade corn butter 36
GF

Local Grouper Dinner summer vegetable farro, lemon thyme vinaigrette 38
GF

Lobster Mac & Cheese baked mac & cheese with Maine lobster tail bites, with cheddar cheese and topped with a 32
parmesan panko crust

Coastal Catch chef's fish of the day, chorizo red beans and rice, fried okra, creole hollandaise mkt.
GF

From the Grill

all "from the grill" items served with boursin mashed potatoes, roasted asparagus, and southern brothers local mushrooms. served with choice of lemon vinaigrette, toasted pecan & lemon butter sauce, andouille étouffée, bordelaise or house steak sauce

Atlantic Salmon mkt.
Springer Mountain Airline mkt.
Chicken Breast

Atlantic Grouper mkt.
10 oz. Maine Lobster Tail . . mkt.

Chef's Cut mkt.

À la carte

House Salad 6
Broccoli 6
Fries 6
Sweet Potato Fries 6

Mac-n-Cheese 6
Southern Slaw 6
Roasted Vegetables 6
Southern Style Grits 6

Fresh Fruit 6
Asparagus 6
Mashed Potatoes 6
Sautéed Spinach 6

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