

Sushi

Appetizers

- Seared Tuna** - Lightly seared tuna, sliced thin, tossed in ponzu sauce and served with seaweed salad* \$10
- Chili Garlic Sashimi** - Cubed tuna tossed with green onions and our special chili garlic sauce, served in a wonton cup and drizzled with balsamic reduction* \$11
- Sushi Sampler** - California roll, five pieces of assorted nigiri, and cucumber salad* \$18
- Miso Soup** - Tofu, seaweed, and fermented soy bean paste served in fish broth. \$4
- Edamame** - Boiled soy beans, lightly salted \$5
- Sashimi Sampler** - 12 ounces of assorted sashimi* \$15
- Tuna Lover's Plate** - Spicy tuna roll, cajun albacore sashimi, and tuna nigiri* \$16

Salads

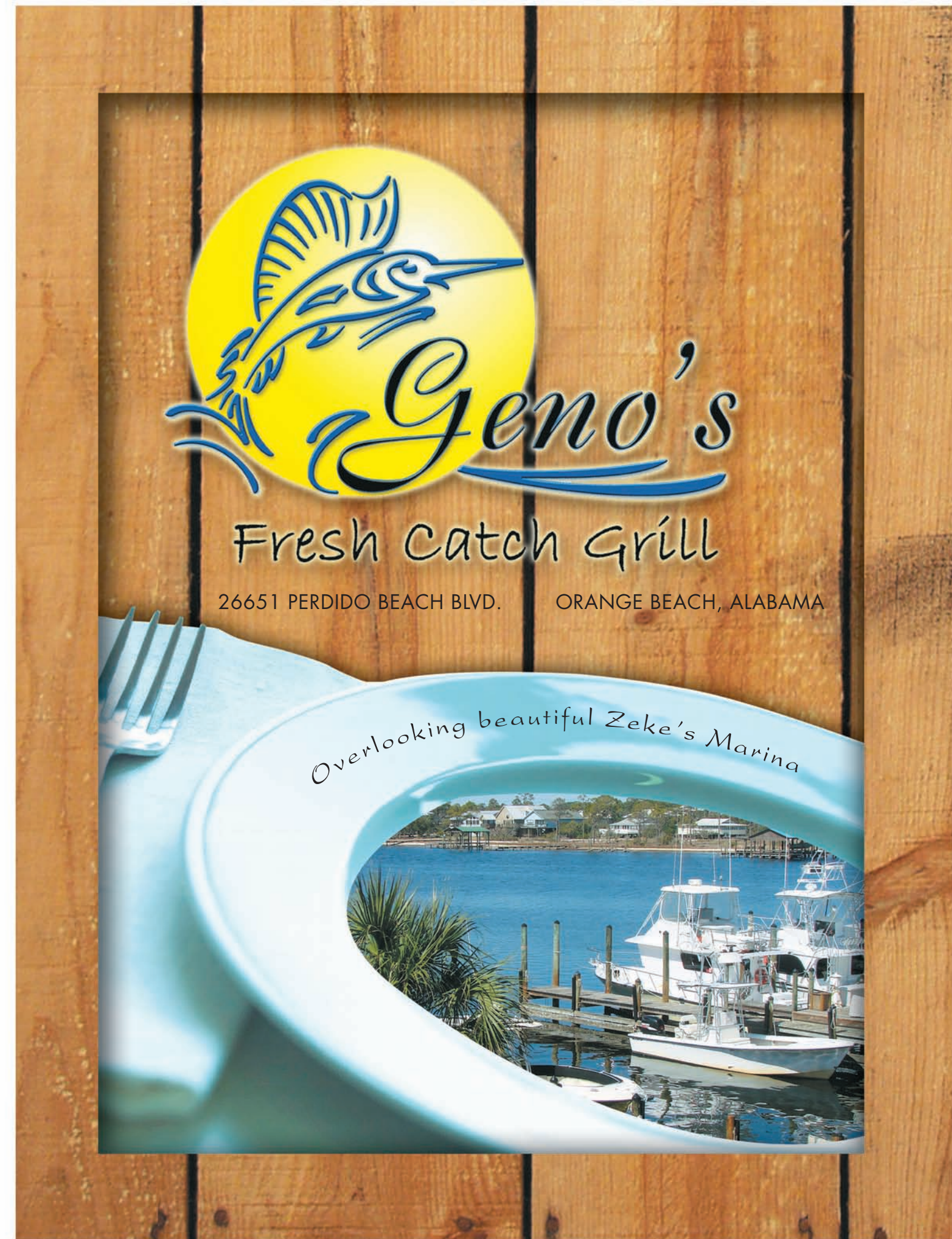
- Cucumber** \$4
- Seaweed** \$5
- Squid** \$5
- Spicy Crab** \$5
- Ginger** \$4

Nigiri & Sashimi

	Nigiri	Sashimi
Cajun Albacore - Binchou*	\$6	\$10
Crab Stick - Kani	\$5	\$7
Eel - Unagi	\$6	\$10
Fresh Salmon - Sake*	\$6	\$10
Octopus - Tako	\$6	\$10
Shrimp - Ebi	\$4	\$6
Smelt Roe - Masago*	\$4	-
Smoked Salmon*	\$6	\$10
Spicy Scallops - Hotate*	\$7	-
Squid - Ika*	\$5	\$8
Surf Clam - Hokkigai*	\$5	\$8
Sweet Shrimp - Amaebi*	\$6	\$10
Tuna - Maguro*	\$6	\$11
Yellowtail - Hamachi*	\$6	\$11

Rolls

- Black Dragon** - Tempura fried soft shell crab, cucumber, and asparagus topped with eel and eel sauce \$12
- California** - Crab, avocado, and cucumber topped with masago \$7
- Crunchy** - Tempura shrimp, avocado, and cucumber topped with eel sauce, spicy sauce, and tempura flakes \$10
- Ebi** - Ebi, tuna, cucumber, asparagus and eel sauce \$10
- Eel** - Eel, cucumber, and wa abi topped with eel sauce \$8
- Hawaiian** - Tuna, cream cheese, avocado, and asparagus* \$9
- Philadelphia** - Smoked salmon, cream cheese and avocado* \$9
- Rainbow** - Crab, avocado, and cucumber topped with tuna, salmon, and white fish* \$12
- Red Dragon** - Tempura shrimp, avocado, cream cheese, and green onion topped with tuna, eel sauce, and spicy mayo* \$12
- Salmon Avocado** - Fresh salmon and avocado* \$7
- Spicy Crab** - Spicy crab salad \$7
- Spicy Octopus** - Octopus, cucumber, and red peper topped with spicy mayo \$9
- Spicy Tuna** - Spicy tuna with cucumber* \$9
- Spider** - Tempura fried soft shell crab, spicy mayo, avocado, and masago topped with eel sauce \$10
- Stop, Drop, and Roll** - Spicy tuna, cucumber, and tempura flakes topped with eel, avocado, eel sauce, and red chile sauce* \$12
- Veggie Delight** - Assorted vegetables \$6
- Volcano** - Tempura fried lobster, cucumber, and green onion topped with crab and seaweed salad \$14
- Yellowtail with Green Onion** - Yellowtail, green onion, and wasabi* \$8
- Substitute Soy Paper for any Roll \$1



*There may be a risk in consuming raw fish and/or shellfish as in the case with all raw protein products. If you suffer from chronic illness or have other immune disorders, you should eat these products fully cooked.

Sushi is its own entity. It is made per order per person and may have different timing.

Please See Our Menu Board for the Daily Fresh Catch and Chef's Creations

Appetizers

Smoked Tuna Dip - served with house made crostini bread \$7

Low Country Boil - steamed gulf shrimp, potatoes, corn and sausage, house seasoning
1/2 lb \$12 - 1 lb \$24

Shrimp Cocktail - chilled jumbo gulf shrimp with a citrus horseradish sauce \$9

Fried Green Tomatoes - with remoulade sauce \$7

Fried or Sautéed Crab Claws
(Upon Availability) MKT PRICE

Pan Seared Jumbo Lump Crab Cake - lemon butter \$14

Memphis Wings - grilled chicken wings served with Carolina Treet BBQ sauce \$8

Grilled Jumbo Scallops - with brown sugar horseradish sauce* \$14

Portabella Mushroom Stack - grilled, marinated portabella mushroom, provolone cheese w/julienne seasonal vegetables with balsamic infused olive oil and pecorino romano cheese \$9

Salads

House Field Green Salad - a choice of our house dressings \$5

Ice Berg Wedge - crisp roma Ice Berg Wedge - with crumbled blue cheese, applewood smoked bacon, red onions, grape tomatoes, balsamic reduction, your choice of dressing \$11

Traditional Caesar Salad - crisp romaine, housemade Ceasar dressing, shaved parmesan cheese and garlic croutons \$8

Geno's Baby Spinach Salad - tender spinach, candied pecans, mushrooms and fresh chopped egg with a hot bacon dressing \$9

House Made Dressings: Parmesan Peppercorn, Buttermilk Ranch, Maytag Blue Cheese, or Tarragon Vinaigrette, Honey Mustard, Balsamic Vinaigrette, Feta Cheese Vinaigrette

Soups

Crabmeat, Corn, and Clam Chowder
Bowl/\$6

Geno's Cajun Andouille, Shrimp, and Crabmeat Gumbo
Bowl/\$6

Chef's Made House Soup
Bowl/\$5

French Onion Soup
Crock/\$4

Certified Prime Steaks & Specialties

Flame Broiled with whole butter and Kosher salt. All steaks served with Chef's vegetable selection and house mashed potatoes.

Petite Filet 6 oz* \$26

Filet Mignon 10 oz* \$32

Ribeye 14 oz* \$33

Twin Cold Water Lobster Tails*
drawn butter MRK PRICE

No guarantee on medium well or well done steaks.

Chef's Accompaniments

Enhance your steak or fresh catch with a special accompaniment

Jumbo Lump Crabmeat Picatta - lump crabmeat sautéed in whole butter, capers, and fresh lemon juice \$15

Single Lobster Tail* MRK PRICE

Blackened or Grilled Shrimp Skewer \$7

Classic Bearnaise Sauce \$4

Meunière Sauce - brown butter, worchestershire, lemon parsley \$5

Brown Sugar Horseradish Sauce \$5

Pasta

All pasta dishes are served with grilled garlic bread.

Orange Beach Mediterranean Pasta - Pappardelle Pasta with pan seared shrimp, artichokes, fresh spinach, feta cheese, garlic and roma tomatoes with extra virgin olive oil and pecorino romano cheese \$22

Shrimp Scampi - fresh gulf shrimp scampi with whole butter, white wine, diced tomatoes, and garlic, served over angel hair pasta \$20

Fettuccine Alfredo - classic alfredo sauce tossed with fettuccine pasta and Pecorino Romano cheese \$16

Add Grilled or Blackened Chicken \$5

Add Grilled or Blackened Shrimp \$7

Chef Selection Entree

Beef Tenderloin Stroganoff - served over fresh egg noodles or Chef's selection mashed potatoes & grilled asparagus* \$24

Alabama Shrimp and Grits - jumbo sautéed shrimp with Conecuh County smoked sausage, diced tomatoes, green onions, tasso ham, and whole butter with stone ground grits \$24

Steak Diane - twin 4oz medallions sautéed with Dijon mustard, demi and heavy cream, served with house vegetable and Chef's selection mashed potatoes* \$26

Fried Tempura Shrimp - with house made tartar sauce and steak fries \$23

Jumbo Lump Crab Cakes - pan sautéed served with lemon butter sauce and Chef's selection mashed potatoes & grilled asparagus \$30

Chicken Meunière - pan sauteed chicken breast, with light brown, worchestershire, lemon butter sauce, Chef Selection Vegetable and house mashed potato \$20

Cajun Shrimp Theophile - blackened shrimp served over creamy Gouda grits, with spinach, mushroom, and applewood smoked bacon cream sauce \$24

Side Dishes

(Enough to Share)

Sautéed Seasonal Mushrooms with Garlic and Herbs \$6

Fresh Spinach and Artichokes with Asiago Cream \$8

Geno's Twice Baked Potato \$6

Sweet Potato Fries \$5

Fettuccine Alfredo \$6

Hoe Cakes with Pepper Jelly \$5

Grilled Fresh Asparagus \$6

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An 18% gratuity will be added to parties of eight or more.