



SHARK
House 101

COCKTAILS
Menu

CLASSIC COCKTAIL

MOJITO.....7,250

The classic mojito is one of the most refreshing cocktails you would have; with white rum, lime juice and fresh mint leaves topped up with Soda garnished with: mint leaves and lime wedges.

MARGARITA.....7,250

Salty rimmed, fresh lime juice, triple sec and a good tequila are all you need to make the best margarita. garnished with: lime wedges Or whole wheels. (you may order your choice of flavors pineapple and Strawberry

SCREAMING ORGASM.....6,040

This is a huge creamy dessert. In a glass served with generous Innuendo, vodka, coffee liquor, Irish cream amaretto, milk to garnished With dust of chocolates.

DAIQUIRI.....6,040

Daiquiri is a family of cocktails whose main ingredients are rum, Citrus juice and simple syrup, or other sweetener, garnished with Lime wedges: come in other flavors, pineapple/strawberry, indicate Frozen/shaken.

COSMOPOLITAN.....6,040

Excite your taste bud with a classic combination of Vodka, Triple sec, Cranberry juice and a freshly squeezed or Sweetened lime juice

PINA COLADA.....6,250

A tropical blend of rich coconut cream, White rum, and frozen pineapple. Garnished with Pineapple wedges.

APPLETINI.....6,040

An apple martini (appletini for short) is a cocktail containing vodka and one or more of apple juice, apple syrups, and drop of orange liquor. Garnished with: Apple wedge

DRY MARTINI.....6,040

A classic dry martini cocktail made with martini, gin, dash of orange liquor, vermouth and stirred over ice. Garnished with: Olive.

PORNSTAR MARTINI.....7,090

A classic refreshing martini cocktail with a combination of vodka, passoa, vanilla syrup, passion syrup, passion fruit juice, and fresh egg white

LONG ISLAND.....8,500

A classic cocktail sure to deliver a punch with Vodka, rum, gin ,tequila, triple sec, sweet and sour, then top up with cola Garnished with: lemon wedges.

KAMAKAZI.....6,040

Equal part vodka, triple sec and lime juice. Garnished with: lime wedges or wheels

WHISKEY SOUR.....6,040

The whiskey sour is a mixed drink containing whiskey, lemon juice, simple syrup and optionally a dash of egg white.

GIN & TONIC INFUSION...5,725

Call it Art, Call it Obsession. A universe of botanicals waiting to be explored. Strawberry Infused, Passion Infused, Coconut Infused Peach Infused

MINT LEMONADE.....5,725

Combination of mint lemonade mint leaves, mint syrup, apple syrup, lemon juice Strawberry

LEMONADE.....5,725

Lemon With its exquisite nature to savor the Strawberry, Passion, Coconut or Peach Infusion, enjoy a soft sips.

SHARK-HOUSE SPECIALS

SHARK BITE.....7,090

A love bite is expressed in our special combination of Malibu rum, White rum, Gin, Blue curacao, Pineapple juice, Sprite Dash of grenadine lime juice and a finishing of Olive for Garnishing

SHARK AQUARIUM.....11,500

Heineken on tequila, triple sec, lemon juice, blue curacao and sprite with some yummy gum garnishing

LOVE STRUCK STRAWBERRY.....13,500

Excite your taste bud with a serve for two. Combining vodka, passion fruit, cranberry, strawberry, lemon juice, simple syrup and any available sparkling wine or champagne. Garnished With: Strawberry.

VIRGIN LOVE STRUCK.....11,000

Excite your taste bud with a Combination of our finest Passion fruit, cranberry, strawberry, lemon juice, simple syrup With: Strawberry. Garnished, may serve 2

LOVE STRUCK MINT LEMONADE....13,500

Combination of mint lemonade mint leaves, mint syrup, apple syrup, lemon juice, vodka and sparkling champagne (wine)

BLUE DAY.....6,000

GIN up with an exclusive combination of gin, triple sec, fresh lime juice and blue curacao with any soda of your choice.

LAST MAN STANDING.....10,500

With a touch of our selected Whisky, Gin, Bacardi, Tequila, Vodka and triple sec we can share the experience together

360 COCKTAILS.....7,000

A blend of Bluecuracao, Lemonjuice, Bacardi Rum, Triple sec and Whiskey to create a cocktail that makes the world go round

SOUTHSIDE.....6,000

With nature finest Mint leaf combined with Passion syrup, Fresh lime juice, Bacardi Rum, Malibu rum Serve in a small long grass expresses the SHARKHOUSE magic of life.

NON ALCOHOLIC DRINKS

SHARKHOUSE101 IMPERIAL.....8,090

Sharkhouse101 recognizes the need for a good taste bud with the combination of strawberry fruits, blueberry and pineapple fruits with a farm fresh doughnut finishing

CHAPMAN.....4500

It is typically made with grenadine syrup or a blackcurrant drink Concentrate. Orange, bitter Lemon and lime soda Angostura Bitters, and garnished with citrus fruits and cucumber slices.

YOUNG VALUE.....8,000

To be young at heart Avocado, Banana Nut Meg and Pineapple keeps the promise

BANANA BOAT.....5725

M. acuminata can never go wrong! Fresh banana /banana infused syrups with pineapple juice. Dash of mint and peach syrup. Served frozen or shaken.

LONDON.....6,090

Refreshing fruity experience combining a great taste of carrot, Banana, blue berries, pineapple fruits and chocolate ice cream and a dashing drop of passion fruit syrup

MILK SHAKES.....5,500

The artistry delivery of milk shakes is different at the sharkhouse101. Choose your flavor, Bubble-strawberry Bubble-Choco, Bubble-vanilla, Bubble-rainbow

TROPICANA.....5,200

Juicy never gets better with Pineapple juice Orange juice Nectar juice with a dash of grenadine.

VIRGIN SEX ON THE BEACH.....5,200

A perfect touch of our Equal part orange juice, peach syrup, nectar with cranberry juice, with a dash of grenadine.

VIRGIN COLADA.....5,200

A tropical blend of rich coconut cream, pineapple chunks, milk and pineapple juice. Garnished with: pineapple wedges.

VIRGIN MOJITO.....5,725

A healthy mix of fresh mint leave, will leave you feeling refreshed Unlike classic mojito, virgin mojito consist of all initial condiments Except the rum. Mint leaves Lime juice Top up with soda.

GINGER HEART.....4,990

Choose your flavor; Ginger Pineapple Apple Strawberry

CARROT SUNSET.....4,990

Choose your flavor; Carrot Orange Apple Ginger Lemon

SEA-SIDE WELLNESS JUICE.... 4,990

Choose your flavor; Pure pineapple Pure orange Pure water-melon

VEGGIES BANG.....4,990

Veggies bang are a staple fruit that comes in a wide variety of colors, Flavors and textures of Spinach, Cucumber, Kale ginger, Lemon and Apple

RED WINE/WHITE WINES

Vintage wines	
Red-	30,000
White-	30,000

Red wine	20,000
White wine	20,000
Minired/white	4,000
Mini sparkling champagne	5,000

LIQUORS/GIN

LIQUOR	SHOTS	BOTTLE
Baileys	3,000	30,000
Kahlua		20,000
Bacardi	2,000	30,000
Campari		35,000
Malibu		20,000
GIN MARE		75,000
GORDON GIN	3,000	18,000

TEQUILA

CLASE AZUL	510,000
CASAMIGOS BLANCO	210,000
OMELCA SILVER	49,500
OMELCA GOLD	52,000
OLMECA CHOCOLATE	50,000
CAMINO GOLD	35,000
CAMINO WHITE	38,000

COGNAC

BOTTLE

MARTELL CHANTELOUP XXO	910,000
MARTELL BLUE SWIFT	160,000
MARTELL XO	250,000
MARTELL VS	85,000
HENNESSY XO	750,000
HENNESSY VSOP	185,000
HENNESSY VS	150,000
REMY MARTINS' XO	450,000
REMY MARTIN VSOP	120,000
DUSSE XO	420,000
DUSSE VSOP	130,000
COURVOISIER VSOP	180,000
COURVOISIER VS	120,000

VODKA

CIROC BLUE VODKA	51,000
SKY VODKA	20,000
ABSOLUTE VODKA	20,000
FLIRT VODKA MINI VODKA	15,000
Smirnoff Red Vodka	15,000

CHAMPAGNE

ARMAND DE BRIGNAC (ACE OF SPADE BRUT)	670,000
DOM PERIGNON BRUT	600,000
MOET NECTAR IMPERAL ROSE	250,000
MOET IMPERIAL BRUT	195,000
VERVE CLICQUOT BRUT	235,000
VERVE CLICQUOT ROSE	250,000

WHISKEY BOTTLE

GLENFIDDICH (18 YEARS)	195,000
GLENFIDDICH (15 YEARS)	120,000
GLENFIDDICH (12 YEARS)	105,000
JAMESON BLACK BARREL	85,000
JAMESON IRISH WHISKY	50,000
JACK DANIELS	35,500
THE OBSERVATORY 20YRS	60,000

NON ALCOHOLIC DRINKS

JUICES

CRANBERRY JUICE.....	10000
APPLE JUICE.....	3500
ORANGE JUICE.....	3500
PINEAPPLE JUICE.....	3500
GRAPE JUICE.....	3500

SOFT DRINKS

WATER.....	1000
ENERGY DRINKS.....	4000
COCA-COLA.....	1000
FANTA.....	1000
SPRITE.....	1000
SODA WATER.....	1000
BITTER LEMON.....	1000
MALTINA.....	2200
MALTA GUINNESS.....	2200

BEER

HEINEKEN.....	3000
HEINEKEN DROUGHT.....	3050
BIG STOUT.....	3000
BUDWEISER.....	3000
ORIGIN BIG.....	3000
STAR DROUGHT.....	2000
TIGER DROUGHT.....	2000
OTHER BEERS.....	1800



SPICY LEVEL;

Mild- Medium- Hot- Extra Hot
Creamy Garlic sauce /Cajun Butter
Sauce /Sharkhouse Special sauce
/Palm oil sauce /Tartar sauce/
Garlic butter sauce/Chili sauce
(1,575 each)

QUICK START

- Garlic butter Oysters.....N65,000**
(4pieces of Oysters, kindly ask for availability)
- Shrimps and plantain Kebab.....9,400**
- Shrimps Popcorn.....N9,800**
Lightly coated with butter flour served with SHARKHOUSE dressing
- Shrimdodo.....N9,925**
Mouth watery sautéed dynamic shrimps and plantain in Canvases sauce with mixed veggies
- Shrimps Tacos.....N12,750**
Choose your fillings, Kidney beans, Carrots or Green Pepper and choice of dressings
- Salt & Pepper Crispy Calamari.....N9,400**
(6 strips of Calamari, coated in bread Crumbs, freshly Ground pepper and Kosher Salt Served with onion rings)
- Sesame battered prawns.....N15,750**
3sesame seasoned prawns, breaded and fried served with oriental or tartar sauce)
- Pepper SnailsN15,750**
with steamed veggies Or garlic butter potatoes
Deep fried blue crabs (4 piece) ...N6,300
with sides of corn or potatoes
- Mayo Roll.....N9,825**
(4 jumbo shrimps in mayo) tartar/oriental/sweet & sour)
- Shrimp Spring Rolls.....N8,090**
Pastry filled with spring vegetables and chopped shrimps

- Shrimps corn Soup.....N8,775**
Served with garlic butter bread or bread rolls
- Shrimp cocktail.....N8,300**
(Cold treat in our special cocktail glass)
- Corn on the cob.....N11,400**
Corn on the cob with cheese drizzles
- Calamari/Prawns suya.....N9,800**
Finished with bed of seasonal veggies
- Fish and chips.....11,400**
With special Tartar sauce a nutritious fillet fish served boneless on your choice of yam, potatoes or plantain fries

SOUPS AWAY

(All soups come with Plantain Flour, Semo, Pounded, Amala, Eba and Wheat) Your choice of fresh sea Tilapia or Red Snapper (All soups contain Ngolo, big crab's legs, peeled shrimps, Fish and Prawns)
(All soups with snail N23,700 /Extra swallow N2,625)

- Seafood Okro with snail N18,175
- Vegetable soup.....N15,500
- Egusi soup.....N15,500
- Rivers NativeN15,500
- Seafood Banga N15,500
- Onunu and Fisherman stew.....N 15,125
- Seafood white soup.....N15,500
- Assorted seafood pepper soup.....N15,500
(Served with bread/rice)
- Obokun Pepper Soup.....N15,500
(Fresh Sea Tilapia fish in a boiling hot soup served with cubes of sweet potatoes or unripe plantain.

Consuming raw or undercooked meats, Poultry, seafood, shellfish or egg may Increase your risk of food borne illness, Especially if you have medical conditions.



SIDES

Jumbo shrimps.....	N 12,000
Fried Rice/peppered rice.....	N4,120
Sausages.....	N1,850
Corn.....	N2,050
Fried plantain/potatoes.....	N3,200
Plain noodles.....	N 2,575
Garlic Butter Potatoes.....	N4,200
Grilled Plantain / Potatoes.....	N4,200
White Rice.....	N3,000
Seafood Moi-moi.....(2pcs)	N5,250
Fish.....(1pcs)	N4,200
Clams/Mussels.....(3pcs)	N4,200
Medium Prawns.....(1pc)	N5,250
Jumbo Prawns.....(1pc)	N6,250
Tiger Prawns.....(1pc)	N8,000
Lobster.....(1pc)	N6,500
Medium.....(1pc)	N10,000
Large.....(1pc)	N15,000
XL Lobsters.....(1pc)	N30,000
Snails.....(2pcs)	N7,875
Irish Potatoes.....(3pc)	N4,200
Crawfish.....(4pc)	N6,250
Crabs.....(2pc)	N4,200
Big Crabs.....(1pc)	N3,625
Large.....(1pc)	N4,625
Boiled Egg (1pcs).....	N1200
Garlic Butter Bread.....(3pc)	N4,200
Octopus.....(1pc)	N5,250
Calamari (3 Strips).....	N6,250
Jamaican Rice & Peas.....	N5,250
Mac n Cheese.....	N6,300
Cheesy Cajun fries.....	N5,250
Extra sauce.....	N2,500

OUR SPECIALS

Ask your waiter on availability

Fish of the day

(Grilled, fried or steamed catfish/tilapia served with seasonal veggies with lemon butter and a side of fries of your choice with SHARKHOUSE pesto dressing)

Small.....	N15,750
Medium.....	N21,000
Large.....	N26,250

Lobster /Prawns Thermidore:

Diced lobster/prawns sautéed with potatoes and parsley in a Sharkhouse mayo fillings with eggs garnished with mozzarella cheese tossed in oven
Accompanied with avec casa potatoes

With Large Lobster.....	N 38,750
With Medium Lobster.....	N 29,250
With Jumbo Prawns.....	N15,750
With Medium Prawns.....	N12,500

Shrimps Loaded Fries.....N21,000

Jumbo shrimps 6/7pcs, sausages, Jalapeños cheese, Extra cheese, with Cajun fries served in a hot plate

Prawns Issey Miyake.....N23,100

(Sautéed prawns sauce with green and red veggies diced in oyster sauce, fish ginger served with special fried rice or seafood rice or Singapore noodles)

Drunken Mussels.....N15,750

(Clams/mussels tossed in white wine)

Seafood Couscous.....N6,875

Grilled Salmon.....N18,375

And Mash Potatoes or with sides of cauli flower & broccoli mix

Grilled Tilapia Fish

Can be paired with Grilled Plantain/ Potatoes/yam

Large.....	N21,000
Medium.....	N17,750
Small.....	N15,600

Grilled Prawns

4 in 1 Marinated prawns in olive oil and mustard grilled prawns served on a bed of steamed veggies with choice of sauce, lemon butter, chili or garlic and ginger sauce

Large.....	N25,000
Medium.....	N19,800

RICE

Sharkhouse signature fish.....15,125

Fried Tilapia coated with Diced bell pepper, Irish potatoes and Shrimps (A must have)

Prawns In Coconut Curry.....N18,275

(Sautéed prawns in curry and coconut cream Served with Basmati white rice)

Prawns in chili sauce/Fries.....N16,275

Prawns in chili sauce served with choice of fries or special rice and Asian special

Mixed Grill.....N35,500

Grilled roasted varieties of Mini Lobster, Calamari, Octopus, Shrimps, Prawns, Corn & Cole slaw, Side of Rice / fries

Shrimps Egg Sauce/Boiled yam.....N8,825

Local Seafood mix.....N18,750

(diced fish, prawns, colour shrimps, snail, piom-piom in potash mix)

SALADS

Tuna Salad.....N9,825

(Salad greens, with tuna flakes, sweet corn, hard boiled eggs, and olives)

Blackened Shrimp Caesar's Salad..N15,025

(Kale, Lettuce, Mozzarella Flakes, Cabbage and our Shrimp tossed in dark soy)

Sharkhouse Chef Special Salad.....N12,500

Iceberg Lettuce, boiled egg, cherry tomatoes, Carrot, smoked shrimps, honey coated salmon, sweet Corn, Tossed in Sharkhouse creamy garlic butter dressing



Shrimps Coconut Rice:

Mouth watery shrimp's coconut rice cooked with SHARKHOUSE

Homemade traditional spices.

With Prawns.....25,000

With Fish.....20,750

Taste of Romance.....N25,375

(Prawns and snail tomatoes sauce served with Basmati rice in a sizzling hot plate)

SEAFOOD RICE;

Special sautéed mixed seafood in a creamy and mixed seasonal veggies

With Snail..... N24,950

With Prawns.....N19,325

With Fish.....N16,750

Shrimp Fried Rice with Fish.....N12,025

Shrimp Fried Rice with Prawns..... N15,125

Shrimp Peppered Rice with Fish.....N12,025

Shrimp Peppered Rice with Prawns.....N15,125

Asian RiceN20,750

(Diced seafood in Asian spices served with Garlic butter prawns and a side of sunny side up)

Shrimps Coconut Rice:

(Mouth watery shrimps coconut rice cooked with Sharkhouse homemade traditional spices. (Serves 2)

Jamaican Rice.....N20,750

Shrimps dried with and coated in SHARKHOUSE homemade spicy Jamaican seasoning, served with jerk shrimp skewers

Seafood Banga Rice.....N20,750

Served with Grilled Fish

(Local Spices, local palm fruit extract, diced dry fish, scent leaf, put together in a local pot)

Jambalaya Fried Rice.....N20,750

(Chopped calamari, Prawns, clams, plantain, color shrimp, sausages cooked in oysters sauce and sesame)

PASTA

Octopus Alla Luciana.....N25,000
(Extra virgin olive oil Octopus, calamari rings, shrimps, linguine, traditional Italian dish baby octopus tossed in tomatoes sauce with Al dente or spaghetti)

Spaghetti and Shrimps Balls.....N12,500
Traditional Italian spaghetti dish with minced shrimps balls in tomatoes herb and garlic sauce with a sprinkling of parmesan cheese

Seafood Pasta Alfredo.....N16,275
Penne pasta in a creamy and parsley sauce, parmesan cheese and garlic butter prawns
With Sausages.....N17,850
With Lobster.....N21,520

SHRKHUSE Fettuccine.....N16,125
(Fettuccine with garlic cream toppings served with grilled prawns)

Bikini Bottom.....N16,275
(Spaghetti with bisque base, garnished with octopus and shrimps in tomatoes sauce)

Lobster Pot.....N22,000
Al dente Linguine / Fettuccine in Garlic tomatoes, Lobster garnished with gremolata and herbed butter.

NOODLES

Asian Fire Noodles.....N11,025
Crunchy Zucchini Seafood

Noodles.....N8,925

Cajun Butter Noodles.....N8,400
(Thick sausages and boiled eggs to garnish)

Red and Hot Juicy Noodle.....N8,400

Stir Fry Noodle.....N6,825

Indomie Special Noodles.....N5,725

Shrimps, Sunny side eggs, indomie noodles



SHARK
House 101



THE STYLE AND SPECIAL BLEND OF SEASONINGS WILL HAVE YOU COMING BACK FOR MORE! WE WELCOME YOU TO SIT AT OUR FAMILY TABLE AND WE WILL ALWAYS TREAT YOU LIKE A PART OF OUR FAMILY. WE THINK YOU WILL AGREE THAT "JUICY NEVER TASTED SO GOOD".

Poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have medical conditions.

ABUJA

No. 15b Third avenue by bestdeal plaza
Gwarinpa -08173888886, 09059644741

LAGOS BRANCH

No 12B, Olubunmi Owa Street of Admiralty Way
Lekki 1, Lagos Phone: 08093065555,
08055004217

PORT/HARCOURT (Deliveries only)
09095051701

Email: www.sharkhouse101@gmail.com
Instagram: @thesharkexpress

SHARKEXPRESS SPECIALS

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Seafood Boil.....N17,350
(Prawns, Crawfish, Clams or Mussels, Crabs, Corn or Potatoes)

Seafood platter.....N25,750
(Same unique taste with boil but on a spread with side fries)

Jumbo Seafood Platter.....N37,500
(With Jumbo crabs and Jumbo prawns same unique taste as the boil)

Seafood Combo.....N27,350
(Our varieties of fried Calamari, Onion rings, Shrimps' tempura, battered Prawns, deep fried crabs)

Chef Special seafood boil.....N35,500
(Fit fam would love this) (Calamari, Jumbo shrimps, crabs, color shrimps, corn, clams or cockles, potatoes, eggs, sausages with lobsters).....N42,500

Lobster Paradise.....N46,750
kg Lobster on a bed of mac & cheese or Jamaican rice or Shrimp fried rice, Asian Special

Rice Platter.....N35,250
(Whole fish, prawns, ripe plantain on a bed of rice of your choice garnish with crawfish or shrimps)

Fisherman Pride.....N31,500
(Snails, Grilled Tilapia, Fried Plantain/Sprinkled with Scent leaf with a rice of your choice)

Small Bite Platter.....N40,375
Exclusive styling of, Mayo roll, Spring rolls, big crabs, Snails, Onion rings, Jumbo shrimps, Plantain Kebab, Yummy balls

SHRIMPS BOUQUET.....N60,500
A mouth watery assorted skewer mixed seafood, with a combined set of great productions from Grilled, fried, boiled and steamed seafoods, Calamari, Snail, big Crabs, Color Shrimps, Prawns and plantain, Broccoli and cauliflowers accompanied with fries and rice of your choice.
Accompanied by a mini champagne

CHEF SPECIAL CAJUN BUTTER SAUCE
Cajun Yum Yum Sauce & Noodles

With lobster.....N 66,000
Without lobsters..... N55,500
Medium Prawns, shrimp, clams Potatoes/
Corns, crawfish Noodles mixed in our butter Cajun sauce Sausages with crab legs.

HOOKED ON YOU
Prawns OR lobsters, Tossed in its own Meat and filled with cheese topping Served with plantain with Jumbo prawns.....N 26,760
with medium prawns.....N15,750
with Lobster large.....N38,750
with Lobster medium.....N26,750

LOVE AT FIRST BITE.....N42,350

Fried Combo tray for Lovers
Mayo Roll
Spring Roll
Yummy Balls
Mini Fried Fishes
Battered Prawns
Shrimp Skewers

LOBSTER ROLL..... N25,000

Garlic herbs butter bread, filled with diced lobster
Your choice of creamy dressing or just garlic butter

LOVESTRUCK TRAY.....N52,350

GRILLED SEAFOOD COMBO
Charcoal BBQ Chili smoked seafood an array of big Crab, Mini Fishes, Medium Halved Lobsters, Medium Prawns, Octopus, Calamari, Shrimp Skewer, Green Chili, Rosemary Light Seasoning and Kosher Salt

ROYAL BOAT.....N86,000

Sailing is for real seafood lovers with Lobster / Tilapia
Jumbo Crabs, Jumbo Prawns / Medium Prawns
Shrimps / Crawfish
Clams / Mussels
Mayo - Corn / Potatoes
3 Sides (Rice / Pasta or rice / Fries)

ROYAL BOAT PREMIUM.....N96,500

Sailing is for real seafood lovers with Lobster / Tilapia/Croaker
Jumbo Crabs, Jumbo Prawns/Medium Prawns
Shrimps / Crawfish
Clams / Mussels
Mayo - Corn/Juicy balls
3 Sides (Rice/Pasta or rice / Fries)
Strips of Calamari & Fried Fishes

SEAFOOD YATCH.....N180,500

(Ask your waiter on availability)
Sailors Special

SEAFOOD SHIP.....N250,000

Ask a waiter on availability for this Royal feast on the Sea

Poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have medical conditions.



CASHLESS POLICY

**USE CREDIT CARD
OR
MAKE A TRANSFER**

TERMS AND CONDITIONS

CONDITIONS FOR CARD USAGE:

1. POS SLIP MUST SHOW "APPROVED"
2. ALL DECLINED/DEBIT TRANSACTION SHOULD BE CHANNLED TO YOUR BANK FOR RESOLUTION
3. USE ONLY ACCEPTABLE CARS ON OUR TERMINAL OR

MAKE A TRANSFER TO :

GT BANK: 0243287650

ACCOUNT NAME :SHARKHOUSE 101

OR

KINDLY ASK A WAITER FOR ALTERNATIVE
ACCOUNT

CONDITIONS FOR TRANSFER:

1. SEND A SCREENSHOT TO 08093065555 VIA WHATSAPP
2. WAIT FOR CONFIRMATION
3. CONFIRMATION MAY DEPEND ON NETWORK EFFICIENCY
4. GET A COPY OF YOUR BILL
5. THANKS FOR EXPERIENCING SEAFOOD WITH US



OUR STORY

ULTIMATE DINING EXPERIENCE LIKE NO OTHER

SHARKHOUSE 101 is the leading seafood restaurant in the country. We offer nutritious ocean-fresh seafood/spices from around Nigeria. We have seafood boils, seafood platters, crawfish, prawns, oyster, delectable giant shrimps, periwinkle, lobster, calamari, snails, ocean-fresh fish, salmon and shell seafood among others. Since 2017, we have been spreading the seafood stories, experiences, memories and victories to millions of people nationwide.

From our restaurants that have created over 50 jobs and satisfied the seafood needs of the growing population, down to our foundation (Sharkhouse101) that has empowered over 100 local fishermen affected by oil spillage, we are positively changing the narrative around seafood and aquatic life.

Our journey in aquatic life has not only made up to prepare delicious dishes but has also provided us with an ample opportunity to teach, empower and supply local fishermen with the needed tools and knowledge to respect and not extort the rich and thriving aquatic life. Shark is the leader and pathfinder when it comes to exploring and supporting seafood life.

Our doors are always open to investors and entrepreneurs to invest in the seafood business and agro farming be part of the success story.

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MAKE A TRANSFER TO :

GT BANK: 0468499346

ACCOUNT NAME :SHARKHOUSE 101

OR

KINDLY ASK A WAITER FOR ALTERNATIVE
ACCOUNT

CONDITIONS FOR TRANSFER:

1. SEND A SCREENSHOT TO 09059644741,
08173888886 VIA WHATSAPP
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SHARKHOUSE 101 is the leading seafood restaurant in the country. We offer nutritious ocean-fresh seafood/spices from around Nigeria. We have seafood boils, seafood platters, crawfish, prawns, oyster, delectable giant shrimps, periwinkle, lobster, calamari, snails, ocean-fresh fish, salmon and shell seafood among others. Since 2017, we have been spreading the seafood stories, experiences, memories and victories to millions of people nationwide.

From our restaurants that have created over 50 jobs and satisfied the seafood needs of the growing population, down to our foundation (Sharkhouse101) that has empowered over 100 local fishermen affected by oil spillage, we are positively changing the narrative around seafood and aquatic life.

Our journey in aquatic life has not only made up to prepare delicious dishes but has also provided us with an ample opportunity to teach, empower and supply local fishermen with the needed tools and knowledge to respect and not extort the rich and thriving aquatic life. Shark is the leader and pathfinder when it comes to exploring and supporting seafood life.

Our doors are always open to investors and entrepreneurs to invest in the seafood business and agro farming be part of the success story.