

Starter

Sugar Daddy Lobster

₦75,000

Large sized Lobster, Cheesy Mash and Mac and cheese, House Sauce

Mayo rolls

₦15,500

Jumbo shrimps in mayo, tartar/oriental/sweet and sour sauce

Tacos (Seafood)

₦18,000

Tortilla bread, bellpeppers, calamari, fish cutlets, vegetable, salsa.

Tacos (Fulled Beef)

₦10,000

Tortilla, bread, bellpeppers, 24hours slow cooked, pulled beef vegetable salsa, House sauce

House Bruschetta

₦12,500

Bagutte bread, pan tossed cherry tomatoes, basil and mackerel fish

Lemon Butter Wings

₦15,000

Battered Prawns

₦25,000

Peppered Snails & steamed veg

₦28,000

Prawn Croquettes

₦8,000

Breaded mashed potato balls stuffed with cheese prawn

Springrolls

₦12,000

Pastry filled with spring vegetables and chopped shrimps

Baked Garlic Parmesan Wedges

₦11,000

Oven baked potatoes wedges tossed in parmesan cheese

Peppered Wings

₦13,000

Asian Zing wings

₦15,000

Mini Battered Fish & Chips

₦20,000

Cheesy Corn

₦6,500

Asun & Shrimps

₦22,000

Shrimps & Plantain Kebab

₦20,000

Shrimps & Corn Soup

₦15,500

Specials

Seafood Luxury Yatch

₦350,000

Prawns, Calamari, Grilled Octopus, Buttered colloured Shrimp, Yaji grilled prawns and Yaji grilled Calamari, Tilapia

Paella

₦37,000 (Serves 2)

Clams Jumbo Shrimps,

Grilled Norweigian Salmon

₦60,000

Pan grilled Salmon Served Sante Vegetables and Mash Potatoes

Seafood Platter

₦80,000

Pan grilled lemon butter Prawns, fried mini fishes, Vermicoli Prawns, breaded Calamari, pan grilled coloured shrimps, Jumbo Crab

Cajun Boil

₦85,500

Special Cajun Sauce, Crab legs, Prawns (m) Crawfish, Beef sausage, corn, potatoes, side fries.

Shrimp Bouquet

₦90,000

Jumbo Shrimps Snail, Corn, Plantain, Medium Prawns, Red bellpeppers, 1 Side Rice & fries

Mixed Grill

₦45,500

Grilled roasted varieties of Mini Lobster, Calamari, Octopus, Shrimps, Prawns, corn & cole staw, side of rice/rices

Jumbo Platter

₦50,000

With Jumbo crabs and Jumbo Prawns same unique taste as the boil

Marching Ground & Shrimps

₦25,650

KKF

₦25,650

Unripe plantain, dry fish, shrimps with pepper soup

₦32,500

Lobster Thermidor (Subject to Availability)

Large Lobster

₦75,000

Extra Large Lobster

₦110,000

Royal Boat Premium

₦145,500

Medium or Jumb Prawns, Jumbo Crabs, Crawfish, Clams, Corn, with 3 sides

Surf and Turf

₦145,000

Tiger Prawns, Tozo Conflict (400g), Grilled Chicken wings, Grilled Croaker, Lamb Chops

Seafood Boil

₦30,500

Prawns, Crawfish, Clams or Mussels, Crab, Corn or potatoes

Nigerian Stake & Shrimps

₦55,000

Tozo fillet and shrimps with garlic mashed potatoes

Mixed Grill Platter

₦80,500

Lamb Delight

₦55,000

Lamb chops, grilled prawns and seasonal veggies

Chef Special Seafood Boil

₦45,500

Fit fam would love this - Calamari, Jumbo, Shrimps, crabs, color shrimps, corn, clams or cookies, potatoes, eggs, sausages in garlic butter sauce

Seafood Combo

₦38,000

Our varieties of fried Calamari, Onion rings, shrimps, tempura, battered Prawns, deep fried craps

Pasta

Drunken Pasta

₦30,000

Linguine in garlic butter/parsley with calamari, shrimps, clams/mussels.

Nigerian Seafood Pasta

₦25,000

Spaghetтини cooked in iru flavored palm oil tomato sauce with calamari , shrimps and prawn .

Rigatoni Di Mare

₦50,000

Rigatoni pasta cooked in bouillabaisse sauce with calamari , deshelled mussels , and prawns

Seafood Lo Mein

₦29,000

Stirfry pasta with seafood And seasonal vegetables

Salmon with Penne and caviar

₦60,000

Squid ink pasta cooked in house crème sauce served with grilled salmon and caviar

Bikini Bottom

₦30,500

Spaghetti with bisque base,garnished with octopus and shrimps in tomatoes sauce.

Seafood Ramen

₦30,000

Chinese noodles cooked in special broth served with prawns , seasonal vegetables, eggs

Seafood Carbonara

₦30,000

Calamari, colored shrimps and prawns cooked in house carbonara sauce.

Octopus Alla Luciana

₦30,500

Extra virgin olive oil Octopus, Calamari rings, shrimps, linguine, traditional Italian dish baby octopus tossed in tomatoes sauce with Al dente or spaghetti

Spaghetti & Shrimp Balls

₦16,500

Traditional Italian Spaghetti dish with minced shrimps balls in tomatoes herb and garlic sauce with a sprinkling of parmesan cheese

Noodles

Asian Fire Noodles

₦20,500

Cajun Butter Noodles

₦15,500

Indomie Special

₦10,500

Rice Dishes

Seafood Coconut Rice

₦35,000

Served with fish fillet

Thai Rice & Chicken

₦21,000

Cashews, bellpeppers, eggs, Chicken chunks

Seafood Thai Rice

₦28,000

Calamari, Shrimp, Fish Chunks, Cashews, eggs

Vietnamese Blanket Rice

₦19,500

Rice, Beans and Village Stew

₦30,000

Dryfish, Calamari, Ngolo cooked in palm oil, sauce, served with Rice and beans

Risotto di Mare

₦60,000

Risotto cooked, safron cream, calamari shrimps and grilled fish fillet.

Salads

Seafood Tortilla Salad

₦25,000

Arugula, Lettuce, Tomato, Red Onions, Calamari, Shrimps, and Fish Chunks. Served with Special thouse Venegarette

Grilled Salmon Salad

₦45,000

Grilled Salmon served on a bed of Seasonal vegetables

Seafood Ceasar Salad

₦30,000

Quail eggs, Parmesan Cheese, Anchovies, baby Calamari

Grilled Octopus Salad

₦25,000

Soup

Seafood Okra with Snails

₦30,500

Rivers Native

₦27,500

Onunu & Fisherman Stew

₦27,500

Seafood Egusi

₦22,500

Seafood Banga

₦25,000

SOUP OF THE DAY:

Please inquire from your water

Sides

Jumbo Shrimps

₦25,000

Fried Rice/Peppered Rice

₦10,000

Sausage

₦7,500

Corn

₦6,500

Fried Plantains/Potatoes

₦10,000

Plain Noodles

₦5,500

Garlic Butter Potatoes

₦7,500

Grilled Plantain/Potatoes

₦7,500

White Rice

₦5,500

Fish (1pc)

₦7,500

Clams/Mussels (3pcs)

₦10,500

Medium Prawns (1pc)

₦10,500

Jumbo Prawns (1pc)

₦13,500

Tiger Prawns (1pc)

₦15,500

Lobster Large (1pc)

₦60,000

Lobster XL(1pcs)

₦90,000

Snails (2pcs)

₦13,750

Irish Potatoes (3pcs)

₦8,500

Crawfish (4pcs)

₦10,000

Crabs Small (2pcs)

₦7,500

Crabs Large (1pc)

₦9,500

Crab XL(1pcs)

₦16,500

Boiled Egg (1pc)

₦3,500

Garlic Butter Bread (3pcs)

₦8,500

Octopus (1pc)

₦12,500

Calamari (3strips)

₦15,000

Jamaican Rice & Peas

₦15,000

Mac N' Cheese

₦15,000

Chessy Cajun Fries

₦15,000

Extra Sauce

₦4,500

Extra Swallow

₦6,500

FISH OF THE DAY

Grilled, fried or steamed catfish, red snapper, shine nose, tilapia (ask on availability) served with seasonal veggies with lemon and a side of fries of your choice with SHARKHOUSE pesto dressing

Small

₦25,000

Medium

₦35,000

Large

₦40,500

Extra Large

₦50,000

GRILLED TILAPIA

Can be paired with Grilled plantain/potatoes/yam

Small

₦20,500

Medium

₦35,000

Large

₦40,500

SHARKHOUSE SIGNATURE TILAPIA

Tilapia coated with diced bell pepper, Irish potatoes and shrimps (A MUST HAVE)

# Drink Menu

## COCKTAILS

### MARGARITA

₱13,050

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 flavours pineapple and strawberry).

### MOJITO

₱13,050

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.

### SCREAMING ORGASM

₱14,950

This is a huge creamy desert in a glass served with generous desert in a glass served with generous Innvendo, vodka, coffee liquor, Irish cream, Amaretto, milk to garnished with dust of chocolate

### DAIQUIRI

₱16,750

Daiquiri is a family of cocktails whose main ingredients are rum, citrus juice and simple syrup or other sweetners, garnished with lime wedges. Comes in pineapple and strawberry flavours indicate frozen or shaken.

### BLOODY MOON

₱16,750

This is a special cocktail made up of lemon juice, sprite, tequila, vodka, triple sec, becandi white rum with splash grenadine syrup

### LONG ISLAND

₱15,950

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

### GIANT MINT LEMONADE FOR FOUR

₱20,250

A combination of mint lemonade, mint leaves, mint syrup, apple syrup, lemon juice with crunchy strawberries and sparkling wine

### LOVE STRUCK MINT LEMONADE

₱25,500

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

### WHISKEY SOUR

₱14,950

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

### BLACKBERRY & CREAM MARGARITA

₱15,050

This is a nice cocktail that comprises of tequila, blackberries, orange liquor, lime juice and coconut cream garnished with blackberry fruits

### BAILEYS STRAWBERRY COLADA

₱15,050

This is a great cocktail containing rum, baileys, coconut milk, cooking cream, strawberry syrup, garnish glass with coconut flakes, garnished with whipping cream spray and a love shaped strawberry fruits.

### SHARKHOUSE 101 CLOUD

₱18,750

With a touch of our selected whiskey, gin, bacardi, white rum, tequila, vodka and triple sec, we can share the experience together.

### SHARK BITE

₱17,750

A love bite is expressed in our special combination of malibu rum, white rum, gin, blue curacao, pineapple juice sprite dash of grenadine line and a finishing of olive for garnish.

### RED REALITY MARTINI

₱14,950

This great cocktail is made with tequila, red fruit puree and cranberry juice.

### KAMAKAZI

₱12,050

Equal part vodka, triple sec and lime juice garnished with lime wedges on wheel

### GIN & TONIC INFUSION

₱12,050

Call it art, call it obsession. A universe of botanical waiting to be expressed. Strawberry infused, passion, infused, coconut infused, peach infused.

### DRY MARTINI

₱14,050

A classic dry martini cocktail made with martini, gin, dahs of orange, liquor, vermoth and stirred over ice.

### PORNSTAR MARTINI

₱15,950

A classic red martini cocktail with a combination of vodka, passion syrup, passion fruit juice and fresh egg white.

### NUT OVER YOU

₱14,950

It is a wonderful cocktail with a mixture of vanilla-vodka, expresso, coffee liquor and chocolate syrup.

### SHARK HOUSE TRASH CAN

₱20,550

This is a special cocktail made with vodka, gin, rum, tequila, orange juice, Red bull and Soda.

### FLIRTINI

₱16,950

This nice cocktail is made up of vodka, pineapple juice, champagne, garnished with pineapple fruit slice and red cherry

### SNOW COLADA

₱13,950

A tropical blend of rich coconut cream, white rum and frozen pineapple garnished with pineapple wedge

### SANGARIA

₱30,050

A multi fruit cocktail traditionally consist of apple, orange, strawberry fruit, etc with red wine, orange juice and vodka top with soda

### COSMOPOLITAN

₱12,050

Excite your taste bud with a classic combination of vodka, triple sec, cranberry juice and freshly squeezed or sweetened lime juice

### BEACH SUNRISE

₱13,950

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

### SHARK AQUARIUM

₱18,750

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

### LOVE STRUCK STRAWBERRY

₱25,550

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.

## MOCKTAILS

### MANGO DIRTY SPRITE

₱9,500

A delightful drink with a mix of mango, heavy cream and sprite garnished with mine leaves.

### AFTER GLOW

₱9,500

A great drink with nectare fruit juice, dash of lemon juice with cranberry juice and grenadine syrup.

### MINT LEMONADE

₱9,500

A delightful mixture of mint leaves, lemon juice, green bardinet with slices of lemon fruits over ice.

### VIRGIN DAIQUIRI

₱10,500

A classic combination of citrus juice, simple syrup, garnished with lime wedges. Comes in other flavours: pineapple, strawberry. indicate froze or shaken

### VIRGIN HAWAIIAN

₱9,500

Crunchy pineapple fruit/juice, coconut milk and blue curalar syrup.

### BEACH SUNSET

₱9,500

Green/red bardinet, lemon juice and orange juice.

### VIRGIN SNOW COLADA

₱10,500

A tropical blend of rich coconut cream, pineapple chunks, milk and pineapple juice, garnished with pineapple wedge

### CHAPMAN

₱9,500

It is typically made with grenede syrup or a blackcurrant drink concentrate, orange juice, bitter lemon and lime soda, Angostura bitter, garnished with citrus fruits and cucumber slices

### VIRGIN LOVE STRUCK

₱20,550

Excite your taste buds with a combination of our finest passion fruit, cranberry, lemon juice simple syrup with strawberry garnished

## Juice

Cranberry ₱15,000

Apple Juice ₱10,500

Orange Juice ₱10,500

Pineapple Juice ₱10,500

Grape Juice ₱10,500

Fresh Juice ₱9,000

## Smoothies

London ₱14,250

Sharkhouse Imperial ₱14,250

Banana Boat ₱10,500

Mango and passion fruit ₱14,250

Carrot sunset ₱10,500

## Energy Drinks

Red Bull ₱7,500

Power Horse ₱7,500

## Shooters

### JAGERMEISTER HEAVEN

₱14,950

agermeister, Irish cream and vodka

### TEQUILA SHOTS

₱10,000

### CAMINO TEQUILA SHOTS

₱6,000

### B29

₱14,950

## Soft Drinks

Water ₱3,000

Coca-cola ₱3,000

Fanta ₱3,000

Sprite ₱3,000

Bitter Lemon ₱3,000

Malt ₱3,000

## Alcoholic Beverage

Heineken Draught ₱7,500

Heineken Bottle ₱7,500

Star Radler ₱6,000

Smirnoff Ice ₱6,000

Budwiser ₱7,500

Big Stout ₱7,500

Origin Beer ₱7,500

## Whiskey

Glenfidich | 15yrs ₱250,000

Glenfidich | 18yrs ₱450,000

Glenfidich | 21yrs ₱850,000

Glenmorangie | 15yrs ₱150,000

Jameson Irish Whiskey ₱150,000

James Black Barrel ₱180,000

## Champagne

Moet Brut ₱180,000

Moet Rose ₱250,000

Veuve Clicquot ₱350,000

Veuve Clicquot (Brut) ₱350,000

Dom Perignon ₱900,000

Ace of Spade ₱950,000

## Wines

Red ₱55,000

White ₱55,000

## Brandy

Martel Blue Swift ₱250,000

Hennessy v.s.o.p ₱350,000

Hennessy xo ₱850,000

Remy Martins ₱250,000

Dusse VSOP ₱155,000

## Tequila/gin

Don julio(1942) ₱750,000

Olmecca silver ₱120,000

Bombay sapphire ₱150,000

Casamigos ₱550,000

Baileys(Irish cream) ₱85,000

Volcan ₱200,000

## SHISHA

### Classic

Classic Hook with Water ₱15,000

Classic Hook with Milk ₱16,000

Classic Hook with Juice ₱16,500

Classic Hook with Wine ₱18,000

Sea Shark Shell with Water ₱28,000

Sea Shark Shell with Milk ₱30,000

Sea Shark Shell with Juice ₱30,000

Sea Shark Shell with Wine ₱33,000

### Fruity

Pineapple Hook with Water ₱20,000

Pineapple Hook with Milk ₱22,500

Pineapple Hook with Juice ₱22,500

### Toppings

Alcohol ₱30,000

Backwood ₱30,000

Ice Cubes ₱30,000

Exclusive Sea Shell SharkHouse Desgin ₱60,000