

OCEAN PRIDE SEAFOOD

Serving Ventura County the Freshest Fish Since 1996

SEA SCALLOPS \$25.95

INGREDIENTS

- ¾ cup butter
- 3 tablespoons minced garlic
- 2 pounds large sea scallops
- 1 teaspoon salt
- ⅛ teaspoon pepper
- 2 tablespoons fresh lemon juice



INSTRUCTIONS

Step 1 Melt butter in a large skillet over medium-high heat. Stir in garlic, and cook for a few seconds until fragrant. Add scallops, and cook for several minutes on one side, then turn over, and continue cooking until firm and opaque.

Step 2 Remove scallops to a platter, then whisk salt, pepper, and lemon juice into butter. Pour sauce over scallops to serve.

AHI TUNA \$25.95

INGREDIENTS

- 2 (6-8 ounce) ahi tuna steaks (¾ of an inch thick)

For the marinade:

- 2 tablespoons dark sesame oil
- 2 tablespoons soy sauce
- 1 tablespoon of grated fresh ginger
- 1 clove garlic, minced
- 1 green onion (scallion) thinly sliced (a few slices reserved for garnish)
- 1 teaspoon lime juice



INSTRUCTIONS

1 Marinate the tuna steaks: Mix the marinade ingredients together and coat the tuna steaks with the marinade, cover tightly, and refrigerate for at least an hour.

2 Sear the tuna: Heat a non-stick skillet over medium high to high heat. When the pan is hot, remove the tuna steaks from the marinade and sear them for a minute to a minute and a half on each side (even a little longer if you want the tuna less rare than pictured.)

3 Slice and serve: Remove from pan and slice into 1/4-inch thick slices. Sprinkle with a few green onion slices

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