



# Weekly Specials



## March 29th - April 4th

### Ahi Tuna \$25.95

#### Six-Minute Seared Ahi Tuna

- 2 ahi tuna (yellowfin tuna) steaks (about 4 oz. each, at least 1.5" thick)
- **2 tablespoons soy sauce**
- **1 tablespoon toasted sesame oil**
- **1 tablespoon honey**
- **1/2 teaspoon kosher salt**
- **1/4 teaspoon black pepper to taste**
- **1/4 teaspoon cayenne pepper (optional)**
- 1 tablespoon canola oil or olive oil
- green onions, toasted sesame seeds, and lime wedges for serving (optional)

1. Pat the ahi tuna steaks dry with a paper towel. Place on a plate or inside a plastic bag.
2. Mix together all **ingredients in bold**. Pour over the ahi tuna steaks and turn over to coat completely.
3. Heat a medium skillet (preferably non-stick or a well-seasoned cast iron skillet) on medium-high to high until very hot.
4. Add the canola oil to the hot pan. Sear the tuna for 2 minutes on each side for medium rare (1.5 minutes on each side for rare; 3 on each side for medium.)
5. Remove to a cutting board and allow to rest for at least 3 minutes. Slice into 1/2 inch slices and serve garnished with green onions, toasted sesame seeds, and a squeeze of fresh lime juice, if desired.

### NEW Local Halibut \$18.95

#### Heavenly Halibut

- 1/2 cup grated Parmesan cheese
- 1/4 cup butter, softened
- 3 tablespoons mayonnaise
- 2 tablespoons lemon juice
- 3 tablespoons chopped green onions
- 1/4 teaspoon salt
- 1 dash hot pepper sauce
- 2 pounds skinless halibut fillets

1. Preheat the oven broiler. Grease a baking dish.
2. In a bowl, mix the Parmesan cheese, butter, mayonnaise, lemon juice, green onions, salt, and hot pepper sauce.
3. Arrange the halibut fillets in the prepared baking dish.
4. Broil halibut fillets 8 minutes in the prepared oven, or until easily flaked with a fork. Spread with the Parmesan cheese mixture, and continue broiling 2 minutes, or until topping is bubbly and lightly browned. Serve with roasted vegetables or your favorite side.

#### Reminders

**Tuesdays:** \$2.00 off anything in the case  
Curbside assistance and delivery options are available.

Orders delivered Monday - Saturday

Ventura & Oxnard \$50 minimum

Ojai & Camarillo \$100 minimum



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Monday - Friday  
11:00 AM - 6:00 PM

Saturday & Sunday  
10:00 AM - 4:00PM