



Weekly Specials



April 19th - April 25th

Alaskan Halibut \$25.95

Halibut Caprese

- 4 (4-6 ounce) halibut fillets
- Salt and pepper, to taste
- 8 slices fresh mozzarella cheese
- 8 large fresh whole basil leaves
- 2 medium tomatoes, *each cut into 4 slices*
- 3 tablespoons balsamic vinegar
- 1½ tablespoons olive oil
- ⅓ cup fresh basil, *chopped*

1. Preheat broiler/oven to medium-high (450°F). Line a baking sheet with aluminum foil, and coat with nonstick cooking spray. Place halibut in pan and broil about 5 inches from heat source for 4 to 6 minutes, or until lightly browned. Turn fillets over and season with salt and pepper.
2. Broil an additional 1 to 2 minutes until fish is opaque throughout.
3. Remove halibut from oven, layer 2 slices of cheese, 2 basil leaves, and 2 slices tomato over each portion. Return halibut to the oven and broil an additional 2 minutes, until cheese begins to melt. Blend balsamic vinegar and oil. To serve, spoon dressing over fillets and garnish with chopped basil.

New Zealand King Salmon \$22.95

Perfectly Grilled Salmon

- 1 tablespoon vegetable oil
- 1 tablespoon soy sauce
- 1 teaspoon Worcestershire sauce
- 1 lemon, juiced
- ½ teaspoon grated fresh ginger root
- 2 tablespoons honey
- ⅓ cup chopped fresh basil leaves
- 1 tablespoon finely chopped shallots
- 1 (3 pound) salmon fillet

1. Make a pan out of aluminum foil by doubling up layers of foil large enough to hold your fillet. Place the foil onto a cookie sheet. Lay the fillet onto the foil with the skin side down. In a small bowl, stir together the oil, soy sauce, Worcestershire sauce, lemon juice, ginger, honey, basil and shallots. Pour over the salmon and let it marinate while you preheat the grill, about 20 minutes.
2. Preheat a grill for medium-low heat. Slide the foil with the salmon off of the cookie sheet and onto the grill. Cover with the lid and grill the fillet for 10 minutes per inch of thickness. Salmon should be able to flake with a fork, but not be too dry.

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