



# Weekly Specials



## May 24th - May 30th



### Local Halibut \$20.95

#### Halibut Ceviche

- 1.5 pounds halibut diced into 1/2-3/4 inch cubes
- 1 large tomato, diced
- 1/2 cup red onion, diced
- 1/2 cup cilantro, diced
- 1 - 2 Serrano peppers, seeded and finely minced
- 1 garlic clove, minced
- 1/2 cup lime juice, freshly squeezed
- 1/2 cup lemon juice, freshly squeezed
- 1 to 1 1/2 teaspoons sea salt
- 1 - 3 teaspoons Sriracha
- avocado

1. Blot off the excess moisture from the halibut using paper towels, then place the halibut, tomato, red onion, cilantro, Serrano peppers, and garlic in a (non-reactive) glass 9x13" baking dish.
2. In a small mixing bowl, combine the lime juice, lemon juice, sea salt, and Sriracha; pour the mixture over the raw fish mixture. Mix until combined.
3. Cover, and place in the refrigerator. Allow the fish to marinate for 2-4 hours, until the ceviche is chilled and the halibut is opaque and "cooked" through.
4. Garnish with avocado and serve with tortilla chips.

### Ahi Tuna \$25.95

#### Sesame Seared Ahi Tuna Bites

- 1 pound fresh ahi tuna, sushi-grade
- 1/4 cup soy sauce
- 2 tablespoons sesame oil
- 1 tablespoon rice wine vinegar
- 1 tablespoon honey
- 1 teaspoon minced fresh ginger
- 1/2 cup sesame seeds
- 2 tablespoons light olive oil

1. Cut tuna into square pieces, about 1-inch size, set aside.
2. In a large bowl stir together first five ingredients through ginger until combined. Remove half of the marinade and set aside.
3. Toss tuna pieces into half of the marinade to coat. Marinade about 20 minutes covered in the fridge.
4. Evenly spread sesame seeds onto a plate or flat surface. Coat each piece of tuna with seeds. For best presentation, coat 4 adjacent sides, but leave the two opposite ends uncoated to keep meat exposed.
5. Heat olive oil in a large non-stick pan to medium-high heat. Add prepared tuna pieces and cook each sesame-coated side until lightly browned, about 15-20 seconds per side. Centers should be pink and rare.
6. Remove from pan and insert one toothpick into each. Serve with remaining sauce for dipping.

#### 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



2894 Bunsen Ave. Unit B

Ventura, CA 93003

[www.oceanprideofventura.com](http://www.oceanprideofventura.com)

(805) 644-4310



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

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