



Weekly Specials



May 3rd -
May 9th

Scottish Salmon \$20.95

Soy Brown Sugar Salmon

- 1 1/2 pounds salmon with skin on
- 1/4 cup brown sugar
- 1/4 cup olive oil
- 1/4 cup soy sauce
- 1/4 cup lemon juice
- 1 teaspoon freshly ground black pepper
- 3 cloves garlic, *minced*
- 1/2 teaspoon kosher salt
- Parsley, chopped for garnish
- Lemon wedges

1. Combine all marinade ingredients in a small bowl. Place the salmon in a large zip-lock bag and add the marinade. Seal tightly and marinate in the refrigerator for 1-3 hours.
2. Preheat grill to medium-high heat. Wrap salmon in a foil wrapped pouch.
3. Transfer the salmon to the hot grill over indirect heat and close the grill lid. Cook for 15-18 minutes until almost entirely cooked through. Brush the grill grates directly over the flames with a little oil, then carefully open the foil packet and using one of the long edges of the foil and flip the salmon directly onto the grill grates over direct heat to char the top. Grill just until cooked through, (1-2 minutes) being careful not to overcook.
4. Garnish and enjoy!

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

Albacore Tuna \$14.95

Seared Tuna with Chimichurri

- 1 albacore tuna fillet
- 1 shallot, *minced*
- 1 garlic clove, *minced*
- 1 plum tomato, *finely chopped*
- ½ cup parsley, *chopped*
- 1 teaspoon dried oregano
- 1 teaspoon minced red chili
- ¼ teaspoon smoked paprika
- ½ lemon, *zested*
- 2 tablespoons sherry or red wine vinegar
- ½ cup olive oil
- 1 tablespoon safflower or other high heat oil
- Salt and pepper, to taste

1. In a medium bowl, combine shallot, garlic, tomato, parsley, oregano, chili, paprika, lemon zest, vinegar, olive oil and salt (to taste). Add 1 tbsp. water to thin the sauce out. Stir to combine. Let sit for 30 minutes
2. Pat the tuna dry and season with salt & pepper on all sides. Bring a cast iron skillet (or other heavy skillet) to high heat and add safflower oil. Sear the tuna quickly on all sides, about 1 minute per side, leaving the middle rare.
3. Slice the tuna in ½ inch slices and serve with the chimichurri to the side or spooned on top.

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

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