



Weekly Specials



June 14th - June 20th

Swordfish \$17.95

Grilled Swordfish with Lemon, Mint and Basil

- 1/2 cup olive oil
- 3 tablespoons chopped fresh mint leaves
- 3 tablespoons fresh lemon juice
- 1 tablespoon chopped fresh basil leaves
- 1 garlic clove, minced
- Salt and freshly ground black pepper
- 4 (5 to 6-ounces each) swordfish steaks

1. Prepare the grill (medium-high heat). Whisk the oil, mint, lemon juice, basil, and garlic in a medium bowl to blend. Season the lemon and olive oil mixture with salt and pepper, to taste.
2. Brush the swordfish steaks with 2 tablespoons of the lemon and olive oil mixture. Grill the steaks until just cooked through, about 3 minutes per side (depending on thickness of steaks). Transfer the steaks to plates. Spoon the remaining sauce over and serve.

Alaskan Halibut \$25.95

Grill Plate Halibut

- 2 tablespoons butter melted
- 2 tablespoons honey
- 1/2 lemon juiced
- 2 teaspoons soy sauce
- 1/2 teaspoon pepper
- 2 cloves garlic minced
- 1 pound fresh halibut fillets

1. In a small mixing bowl, combine the butter, honey, lemon juice, soy sauce, pepper, and garlic.
2. Portion your halibut by cutting it with a sharp knife into 3 or 4 pieces. A serving size of fish is 3 to 6 oz. so portion it depending on the particular size of your fillet. Brush both sides of each with the liquid mixture.
3. Heat pan until it is sizzling hot (a drop of water sizzles and immediately evaporates when it hits the pan. Sear the halibut for 90 seconds on each side. Reduce the heat to medium and cook each side for an additional 2-3 minutes, until the fish can be easily flaked with a fork.

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