



Weekly Specials



June 21st - June 27th

New Zealand Grouper \$19.95

Broiled Grouper Parmesan

- 2 pounds fresh grouper fillets
- 2 tablespoons lemon juice
- ½ cup grated Parmesan cheese
- ¼ cup butter, softened
- 3 tablespoons mayonnaise
- 1 dash hot pepper sauce (e.g. Tabasco)
- salt and pepper to taste

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1. Preheat the oven's broiler.
 2. Place the grouper fillets on a greased baking tray. Brush them with lemon juice. In a small bowl, stir together the Parmesan cheese, butter, mayonnaise, hot pepper sauce, salt and pepper. Set aside.
 3. Broil the fillets for 4 to 6 minutes, until they can be flaked with a fork. Remove from the oven and spread the cheese mixture on top of fillets.
 4. Return to the broiler for an additional 30 seconds, or until the topping is browned and bubbly.

Local Halibut \$19.95

Blackened Halibut

- 1 teaspoon kosher salt
- 2 tablespoons paprika
- 1 tablespoon dried thyme
- 1 tablespoon dried oregano
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1/8 teaspoon cayenne pepper
- 4 (6 oz.) halibut fillets
- 2 tablespoons butter

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1. In a shallow dish, whisk together the kosher salt, paprika, thyme, oregano, onion powder, garlic powder and cayenne.
 2. Sprinkle the halibut fillets with the seasoning mixture, pressing with your fingers to help the coating adhere.
 3. Heat a large nonstick skillet over medium-high heat for about 2-3 minutes. Alternatively, you can use a cast-iron skillet.
 4. Add the butter to the hot skillet and swirl to coat. Add the halibut fillets. Cook 4 minutes on each side, until the fillets turn from translucent into opaque and white.
 5. Spoon the pan juices on top of the fish and serve.

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