



# Weekly Specials



## July 19th - July 25th

### Albacore \$14.95 Lemon Ginger Albacore

- 1lb fresh albacore, trimmed and cut into two steaks
- Kosher salt and freshly ground pepper, to taste
- Juice from 2 limes
- 4 tablespoons soy sauce
- 1 tablespoon fresh ginger root, finely grated
- 1 tablespoon olive oil
- 1 lemon, sliced

1. Season the fish with salt and pepper.
2. Combine the lime juice, soy sauce, fresh ginger, and olive oil in a bowl.
3. Lay the fish steaks in a small casserole dish, and pour the lime ginger marinade over it.
4. Let it sit in the refrigerator for about 10 minutes.
5. Heat a medium cast-iron skillet over medium-high heat.
6. Cook the fillets for about 5 minutes on each side, until cooked through.
7. Transfer to a plate and garnish with a few slices of lemon.

### Swordfish \$17.95 Simple Grilled Swordfish

- 1/4 cup lime juice
- 2 tablespoons red wine vinegar
- 1/4 cup extra virgin olive oil
- 1 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon dried basil
- 1/4 teaspoon cayenne pepper
- 4 swordfish fillets

1. In a shallow dish whisk together lime juice, vinegar, olive oil, salt, pepper, basil, and cayenne pepper in a bowl.
2. Put the swordfish in the bowl to cover and let marinate in the fridge for 15 minutes.
3. Preheat a grill to high heat (450-500 degrees). Grill the fish for 5-7 minutes per side, or until the fish flakes easily with a fork. The actual grilling time will depend on the thickness of your fillet.

#### 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