



Weekly Specials



September 13th - September 19th

Alaskan Halibut \$25.95

Blackened Halibut

- 2 tablespoons garlic powder
- 1 tablespoon salt
- 1 tablespoon onion powder
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme
- 1 tablespoon cayenne pepper
- 1 tablespoon pepper
- 2-1/2 teaspoons paprika
- 4 halibut fillets (4 ounces each)
- 2 tablespoons butter

1. In a large shallow dish, combine the first 8 ingredients. Add fillets, 2 at a time, and turn to coat.
2. In a large cast-iron skillet, cook fillets in butter over medium heat until fish flakes easily with a fork, 3-4 minutes on each side.

Swordfish \$17.95

Garlic-Ginger Swordfish

- 2 tablespoons butter, room temperature
- 2 teaspoons chopped fresh parsley
- 1 clove garlic, minced
- ½ teaspoon ginger, grated
- ⅛ teaspoon crushed red pepper
- ½ teaspoon lemon peel, grated
- 1 tablespoon olive oil
- 2 swordfish fillets (6-7 ounces each)
- sea salt to taste

1. Preheat oven to 400°F.
2. In a small bowl blend together the butter, parsley, garlic, ginger, red pepper, and lemon peel.
3. Season the swordfish to taste with sea salt.
4. Place an ovenproof skillet over medium-high heat and when hot add one tablespoon of olive oil and the swordfish, salted side down.
5. Pan-sear the swordfish for 1-2 minutes.
6. Turn the swordfish over, and drain out any excess oil from the pan. Carefully add a few tablespoons of water to the pan and place the pan in the oven.
7. Roast the swordfish until just cooked through, about 6-8 minutes or until desired doneness.
8. Transfer the swordfish to a serving dish.
9. Add seasoned butter mixture to the same skillet. Allow it to cook slightly over medium-high heat until melted (1-2 minutes.)
10. Pour butter sauce over swordfish 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