



Weekly Specials



October 4th - October 10th

King Salmon \$24.95

Honey Garlic Salmon

- 12 ounces of salmon, cut into 2-3 fillet strips
- Salt & pepper
- 1 pinch cayenne pepper
- 2 tablespoons honey
- 1 tablespoon warm water
- 1 1/2 teaspoons lemon juice
- 1 tablespoon olive oil
- 3 cloves garlic, minced
- 1/2 lemon, sliced into wedges
- 1 tablespoon chopped parsley

1. Season the salmon with salt, black pepper, and cayenne pepper. Set aside.
2. Mix the honey, water, lemon juice, and a pinch of salt together. Stir to combine well.
3. Heat a cast-iron skillet on high heat. Add the olive oil. Pan-fry the salmon, skin side down first, for about 1 minute. Turn the salmon over and cook for 1 minute. Turn it over again so the skin side is at the bottom.
4. Add the garlic into the pan, saute until slightly browned. Add the honey mixture and lemon wedges into the skillet, reduce the sauce until it's sticky.
5. Top the salmon with parsley and serve immediately.

Ahi Tuna \$25.95

Pan-Seared Tuna with Avocado

- 2 big handfuls of fresh cilantro leaves, finely chopped
- 1/2 jalapeno, sliced
- 1 teaspoon grated fresh ginger
- 1 garlic clove, grated
- 2 limes, juiced
- 2 tablespoons soy sauce
- Pinch of sugar
- Sea salt and freshly ground black pepper
- 1/4 cup extra-virgin olive oil
- 1 (6-ounce) block sushi-quality tuna
- 1 ripe avocado, sliced

1. In a mixing bowl, combine the cilantro, jalapeno, ginger, garlic, lime juice, soy sauce, sugar, salt, pepper, and 2 tablespoons of olive oil. Stir the ingredients together until well incorporated.
2. Place a skillet over medium-high heat and coat with the remaining 2 tablespoons of olive oil. Season the tuna generously with salt and pepper. Lay the tuna in the hot oil and sear for 1 minute on each side to form a slight crust. Pour 1/2 of the cilantro mixture into the pan to coat the fish. Serve the seared tuna with the sliced avocado and the remaining cilantro sauce drizzled over the whole plate.

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