



# Weekly Specials



## November 22nd - November 28th

### Scottish Salmon \$22.95

#### Herb Roasted Salmon

- 4 tablespoons (1/2 stick) butter
- 4 tablespoons minced chervil, parsley or dill
- 1 salmon fillet, about 1 1/2 to 2 pounds
- Salt and freshly ground black pepper to taste
- Lemon wedges

1. Preheat the oven to 475 degrees. Place the butter and half the herb in a roasting pan just large enough to fit the salmon and place it in the oven. Heat about 5 minutes, until the butter melts and the herb begins to sizzle.
2. Add the salmon to the pan, skin side up. Roast 4 minutes. Remove from the oven, then peel the skin off. (If the skin does not lift right off, cook 2 minutes longer.) Sprinkle with salt and pepper and turn the fillet over. Sprinkle with salt and pepper again.
3. Roast 3 to 5 minutes more, depending on the thickness of the fillet and the degree of doneness you prefer. Cut into serving portions, spoon a little of the butter over each and garnish with the remaining herb. Serve with lemon wedges.

### Alaskan Halibut \$27.95

#### Baked Citrus Halibut

- 4 Alaskan halibut fillets
- Salt and pepper to taste
- 1 tablespoon lemon juice, freshly squeezed
- 2 tablespoons orange juice, freshly squeezed
- Zest of 1 lemon
- Zest of 1 orange
- 2 tablespoons brown sugar
- 1 tablespoon unsalted butter
- Optional: lemon or orange slices for garnish

1. Season the halibut with salt and pepper to taste and place them on a baking pan.
2. Combine the lemon and orange juice with the zest and brown sugar. Pour this mixture over the fish fillets.
3. Sprinkle some extra brown sugar on the fish for caramelization.
4. Top each fillet with a dab or two of butter.
5. Garnish with citrus slices and bake under the broiler for 12-15 minutes. The fish is cooked once it flakes easily 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

**\*Closed on Thanksgiving\***