



Weekly Specials



November 29th - December 5th

John Dory \$19.95

Lemon Cream John Dory

- 4 John Dory fillets, about 6 ounces each
- 4 tablespoons unsalted butter
- 1/4 cup heavy cream
- 1 - 2 garlic cloves, minced
- 1 tablespoon dijon mustard
- 1 1/2 tablespoons lemon juice
- Salt & pepper
- 2 shallots, finely chopped
- Fresh parsley and lemon slices

1. Preheat oven to 350°F.
2. Place fish in a baking dish - ensure the fish isn't cramped in too snugly. Sprinkle both sides of fish with salt and pepper.
3. Place butter, cream, garlic, mustard, lemon juice, salt, and pepper in a microwave-proof bowl. Microwave in 2 x 30-second bursts, stirring in between, until melted and smooth.
4. Sprinkle fish with shallots, then pour over the sauce.
5. Bake for 10 - 12 minutes, or until fish is just cooked. Remove from oven and transfer fish to serving plates. Spoon over sauce, and garnish with parsley and lemon wedges if using.

Ahi Tuna \$27.95

Sesame-Ginger Ahi

- 1/4 cup teriyaki glaze (thickened teriyaki sauce)
- 1 teaspoon finely grated fresh ginger root
- 1 tablespoon rice vinegar
- 2 teaspoons sesame oil
- 2 teaspoons vegetable oil
- 1 skinless ahi tuna steak, about 8 ounces
- 1/4 teaspoon salt
- 2 tablespoons sesame seeds, toasted
- 1 tablespoon thinly sliced green onion

1. Combine the teriyaki glaze, gingerroot, vinegar, and oil in a small bowl; whisk until blended and set aside.
2. For the tuna, heat oil in a sauté pan over medium-high heat until hot. Sprinkle tuna with salt; roll in sesame seeds, coating completely. Add tuna to pan and sear on all sides until sesame seeds are evenly toasted, about 30-45 seconds per side. (Interior of tuna will be rare. Do not overcook.) Remove from pan; let stand 5 minutes.
3. Thinly slice tuna; drizzle with glaze and sprinkle with green onions. If desired, serve with pickled ginger and wasabi paste.

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