



Weekly Specials



December 6th - December 12th

Grouper \$19.95

Key Lime Butter Grilled Gouper

- 2 grouper fillets, about 6 ounces each
- 4 tablespoons softened unsalted butter
- 4-6 tablespoons Key lime juice
- Zest of 2 Key limes
- Salt & freshly ground black pepper

1. Heat a grill on medium to medium-high heat.
2. Stir the zest and juice of one key lime into the softened butter.
3. Brush the Key lime butter on each grouper fillet and season with salt & pepper.
4. Place the fillets on the grill and cook approximately 6 minutes per side. When cooked the fish will become opaque and flaky.
5. Once the fillets are cooked through, place them on a serving dish and brush with any remaining butter.
6. Serve with additional lime wedges.

Swordfish \$19.95

Sicilian Swordfish

- 2 tablespoons fresh lemon juice
- 2 teaspoons sea salt
- 2 teaspoons chopped fresh oregano or 1 teaspoon dried
- 1/4 cup extra-virgin olive oil
- Freshly ground pepper
- 2 pounds swordfish steaks, cut 1/2 inch thick

1. Light a grill or preheat the broiler. In a small bowl, mix the lemon juice with the salt until the salt dissolves. Stir in the oregano. Slowly whisk in the olive oil and season generously with pepper.
2. Grill the swordfish steaks over high heat, turning once, until cooked through (6 to 7 minutes.) Transfer the fish to a platter. Prick each fish steak in several places with a fork to allow the sauce to penetrate. Using a spoon, beat the sauce, then drizzle it over the fish. Serve immediately.

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



2894 Bunsen Ave. Unit B
Ventura, CA 93003

www.oceanprideofventura.com
(805) 644-4310



Monday - Friday
11:00 AM - 6:00 PM

Saturday & Sunday
10:00 AM - 4:00PM