



Weekly Specials



January 24th - January 30th

Opah \$16.95

Grilled Opah with Olives

- 1 tablespoon unsalted butter
- Extra-virgin olive oil
- 1 anchovy fillet, chopped
- 1/4 teaspoon crushed red pepper
- 1 tablespoon Italian pine nuts
- 4 teaspoons chopped capers
- 2 Picholine olives, pitted and finely chopped
- 1 tablespoon freshly squeezed lemon juice
- Salt
- Four 6-ounce opah steaks, cut 1 inch thick

1. In a saucepan, melt the butter in 1 tablespoon of olive oil. Cook over moderate heat until the butter browns slightly and smells nutty, 2 minutes. Add the anchovy, crushed red pepper, pine nuts, capers, olives and lemon juice and cook for 1 minute. Season with salt and remove from the heat.
2. Rub the opah with oil and season with salt. Grill over high heat until just cooked through, 1 1/2 minutes per side. Slice each steak into 4 pieces. Spoon the topping over the fish and serve.

New Zealand Grouper \$19.95

Lemon & Herb Fish en Papillote

- 3 tablespoons chopped parsley
- 2 cloves garlic, minced
- 1 tablespoon lemon zest, minced
- 4 scallions (both white and green parts)
- 4 grouper fillets, 6 ounces each
- Salt and freshly ground black pepper to taste
- 1 tablespoon lemon juice
- 3 tablespoons softened butter (optional)

1. Heat the oven to 450°F.
2. To make the gremolata, mince the parsley, garlic, and lemon zest together. Set aside.
3. Cut the scallions into 2-inch lengths and slice them lengthwise. Season the fish with salt, pepper, and lemon juice, and spread the top with butter, if desired.
4. Divide the scallions among four sheets of parchment, top each with a portion of fish, and top the fish with a portion of gremolata. Seal the packages and bake on a sheet pan until puffy and browned (about 8 minutes.)

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