



Weekly Specials



February 28th - March 6th

Barramundi \$20.95

Cajun Spiced Barramundi

- Four 6-ounce barramundi fillets
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon paprika
- 1 teaspoon ground cumin
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon dried thyme
- 1 teaspoon dry mustard
- 3/4 teaspoon salt
- 1/8 teaspoon cayenne pepper
- Black pepper, to taste

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1. Combine spices in a shallow dish and mix together.
 2. Coat both sides of the fish fillets with the spice mix, shaking off excess.
 3. Heat oil in a large heavy-based skillet over medium-high heat.
 4. Add fish and cook until the rub turns black, then flip and cook the other side until the fish is cooked to your taste.
 5. Serve immediately with your favorite side.

Albacore \$16.95

Soy Ginger Seared Albacore

- 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
- One 6-ounce block albacore tuna
- 1 ripe avocado, sliced

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1. In a mixing bowl, combine the cilantro, jalapeno, ginger, garlic, lime juice, soy sauce, sugar, salt, pepper, and 2 tablespoons of olive oil.
 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.

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