



Weekly Specials



February 7th - February 13th



Atlantic Northern Halibut \$27.95

Game Day Ceviche

- 1 garlic clove, finely grated
- 3/4 cup fresh lime juice
- 2 tablespoons tequila blanco
- 1 teaspoon agave nectar
- 1/4 small pineapple, cut into 1/2-inch pieces (about 1/2 cup)
- 1 medium tomato, chopped
- 1 small onion, finely chopped
- 4 radishes, trimmed and thinly sliced
- 1/2 jalapeño, thinly sliced
- 6 ounces halibut fillet, cut into 1-inch pieces
- 1 avocado, cut into 1/2-inch pieces
- 1/4 cup finely chopped cilantro
- 1/4 cup finely chopped mint
- Kosher salt, to taste

1. Mix garlic, lime juice, tequila, and agave nectar in a large bowl. Add pineapple, tomato, onion, radishes, jalapeño, and halibut and toss to coat. Fold in avocado, cilantro, and mint; season with salt.
2. Chill 10 minutes before serving with your favorite chips.

Chilean Sea Bass \$34.95

Garlic Lime Grilled Sea Bass

- Four sea bass fillets, about 6 ounces each
- 1 tablespoon extra virgin olive oil
- 2 cloves garlic, minced
- 4 tablespoons fresh lime juice
- 1 lime, cut into quarters
- Coarse sea salt, to taste
- Fresh chopped parsley, for garnish
- Olive oil spray for the grill

1. Preheat the grill to medium-high heat.
2. Pour 1 tablespoon of lime juice over each fillet.
3. Evenly spread the garlic on top and sprinkle with sea salt.
4. Cover and place in the refrigerator for 5 minutes to allow the juice to soak into the fillets.
5. Grill fish, skin side down, for 5 minutes.
6. Reduce grill heat to 375 degrees.
7. Flip and cook 6-7 minutes more until fish flakes with a fork.
8. Garnish with parsley and fresh lime.

Bonus Special!

\$2.00 off all sizes of shrimp and \$2.00 off anything in the case on Tuesday.



2894 Bunsen Ave. Unit B
Ventura, CA 93003

www.oceanprideofventura.com
(805) 644-4310



Monday - Friday 11:00 AM - 6:00 PM
Saturday 10:00 AM - 4:00 PM
Sunday 10:00 AM - 2:00 PM