



Weekly Specials



April 25th - May 1st

Orange Roughy \$20.95

Herbed Orange Roughy

- 2 tablespoons lemon juice
- 1 tablespoon butter, melted
- 1/2 teaspoon dried thyme
- 1/2 teaspoon grated lemon zest
- 1/4 teaspoon salt
- 1/4 teaspoon paprika
- 1/8 teaspoon garlic powder
- 4 orange roughy fillets, 6 ounces each

1. In a small shallow bowl, combine the first seven ingredients; dip fillets on both sides in lemon mixture.
2. Set your oven to broil and place fillets in a baking dish.
3. Broil in the oven for 5-10 minutes or until fish flakes easily with a fork.

Local Halibut \$19.95

Kicked Up Ceviche

- 1.5 pounds halibut diced into 1/2-3/4 inch cubes
- 1 large tomato, diced
- 1/2 cup red onion, diced
- 1/2 cup cilantro, diced
- 1 - 2 Serrano peppers, finely minced
- 1 garlic clove, minced
- 1/2 cup lime juice, freshly squeezed
- 1/2 cup lemon juice, freshly squeezed
- 1 to 1 1/2 teaspoons sea salt
- 1 - 3 teaspoons Sriracha
- Avocado

1. Blot off the excess moisture from the halibut using paper towels, then place the halibut, tomato, red onion, cilantro, Serrano peppers, and garlic in a (non-reactive) glass 9x13" baking dish.
2. In a small mixing bowl, combine the lime juice, lemon juice, sea salt, and Sriracha; pour the mixture over the raw fish mixture. Mix until combined.
3. Cover, and place in the refrigerator. Allow the fish to marinate for 2-4 hours, until the ceviche is chilled and the halibut is opaque and "cooked" through.
4. Garnish with avocado and serve with tortilla chips.

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