



# Weekly Specials



## April 4th - April 10th

### Arctic Char \$19.95

#### Garlic Dill Arctic Char

- 1 pound arctic char fillet
- 3 tablespoons fresh dill, minced
- 1-2 cloves garlic, minced
- 1 teaspoon kosher salt
- 1/2 teaspoon pepper
- 1 lemon, quartered

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1. Preheat the oven to 375 degrees. Line a baking sheet with nonstick aluminum foil. Place the arctic char on the baking sheet, with the skin facing down.
  2. In a small bowl, stir together the dill, garlic, salt, and pepper. Rub on the top of the arctic char (the flesh, only.)
  3. Bake for 15-20 minutes until it flakes easily with a fork. Cut into four pieces and serve with a lemon wedge.

### Petrале Sole \$13.95

#### Lemon Butter Petrале Sole

- 4 petrале sole fillets, 6 ounces each
- Salt and pepper, to taste
- 1/4 cup all-purpose flour
- 1 tablespoon olive oil
- 4 tablespoons unsalted butter, divided
- 1 tablespoon shallots, minced
- 1/2 cup white wine
- 1 lemon, juiced
- 1 tablespoon basil, minced

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1. Preheat a sauté pan over medium-high heat. Season sole with salt and pepper, then dust with flour. Add olive oil to the hot sauté pan, along with half the butter, and sauté fish skin-side up until golden brown, 2-3 minutes. Flip and continue cooking skin-side down to the desired degree of doneness. Remove fish from pan and keep warm.
  2. Return the pan to the stove and bring it to low heat. Sweat shallots for 1 minute. Deglaze the pan with the white wine. Reduce the wine by half and whisk in the remaining butter to emulsify. Finish the sauce with lemon juice, minced basil, and salt and pepper to taste. Serve fish drizzled with lemon butter 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