



Weekly Specials



May 31st - June 5th

John Dory \$21.95

Spanish John Dory

- 1/2 cup butter, softened
- 1/2 teaspoon smoked paprika
- 1 tablespoon olive oil
- 4 John Dory fillets (6 ounces each)
- Salt, to season
- 1 lemon, cut into wedges

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1. Combine the butter and paprika and set aside. Heat a large frying pan until very hot and add the olive oil.
 2. Season the fish well with salt and add the fillets to the pan, skin side down, pressing firmly with a fish press or the back of a spatula for a minute or so to stop the fillet from curling.
 3. Cook for about 2 minutes, then flip and add the paprika butter to the pan, basting the fish with it as it melts. Cook for another 2 minutes until the fish is just cooked and the butter is bubbling.
 4. Remove from the pan and serve immediately with wedges of lemon.

Albacore \$16.95

Soy Ginger Albacore

- 1lb fresh albacore, trimmed and cut into two steaks
- Kosher salt and freshly ground pepper, to taste
- Juice from 2 limes
- 4 tablespoons soy sauce
- 1 tablespoon fresh ginger root, finely grated
- 1 tablespoon olive oil
- 1 lemon, sliced

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1. Season the fish with salt and pepper.
 2. Combine the lime juice, soy sauce, fresh ginger, and olive oil in a bowl.
 3. Lay the fish steaks in a small casserole dish, and pour the lime ginger marinade over it.
 4. Let it sit in the refrigerator for about 10 minutes.
 5. Heat a medium cast-iron skillet over medium-high heat.
 6. Cook the fillets for about 5 minutes on each side, until cooked through.
 7. Transfer to a plate and garnish with a few slices of lemon.

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