



Weekly Specials



June 13th – June 19th

Swordfish \$19.95

Lemon Grilled Swordfish

- 1/2 cup olive oil
- 3 tablespoons chopped fresh mint leaves
- 3 tablespoons fresh lemon juice
- 1 tablespoon chopped fresh basil leaves
- 1 garlic clove, minced
- Salt and freshly ground black pepper
- 4 (5 to 6-ounces each) swordfish steaks

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1. Prepare the grill (medium-high heat.) Whisk the oil, mint, lemon juice, basil, and garlic in a medium bowl to blend. Season the lemon and olive oil mixture with salt and pepper, to taste.
 2. Brush the swordfish steaks with 2 tablespoons of the lemon and olive oil mixture. Grill the steaks until just cooked through, about 3 minutes per side (depending on the thickness of the steaks.) Transfer the steaks to plates. Spoon the remaining sauce over and serve.

Live Maine Lobster \$26.95

Perfect Lobster Rolls

- 1 1/2 pounds cooked lobster meat, approximately 3 1/2 cups, cut into 3/4 inch pieces
- 1/4 cup mayonnaise
- 1 1/2 tablespoons lemon juice
- 1/4 cup celery, finely chopped
- 1 tablespoon chives thinly sliced, plus more for garnish if desired
- Salt and pepper to taste
- 4 split-top hot dog buns
- 2 tablespoons butter softened

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1. Place the lobster meat, mayonnaise, lemon juice, celery, chives, salt, and pepper in a bowl. Stir gently to combine.
 2. Spread the butter onto the outer sides of each bun. Place the buns in a pan or on a griddle over medium heat. Cook for 2-3 minutes per side or until golden brown.
 3. Divide the lobster mixture among the buns. Serve immediately, garnished with additional chives if desired.

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