



Weekly Specials



June 20th - June 26th

Albacore \$16.95

Mediterranean Tuna Salad

- 1 red bell pepper, finely chopped
- 1/2 red onion, finely chopped
- 1 cucumber, cut lengthwise & sliced
- 1 pound albacore, cooked, cooled, and finely chopped
- 2 cloves garlic, minced
- 1/2 cup chickpeas
- 1/2 cup black olives, cut in half
- 1 bunch of fresh parsley, chopped
- Salt and black pepper
- 3 Tablespoon extra virgin olive oil
- Juice of 1 lemon
- Zest of 1 lemon

1. Add red bell pepper, red onion, cucumber, cooked albacore, garlic, chickpeas, black olives, and lemon zest in a large mixing bowl and mix.
2. Drizzle olive oil and lemon juice and season with salt and freshly ground black pepper.
3. Garnish with fresh parsley and serve cold. Enjoy!

Opah \$16.95

Grilled Opah With Olives

- 1 tablespoon unsalted butter
- Extra-virgin olive oil
- 1 anchovy fillet, chopped
- 1/4 teaspoon crushed red pepper
- 1 tablespoon Italian pine nuts
- 4 teaspoons chopped capers
- 2 Picholine olives, pitted and chopped
- 1 tablespoon fresh lemon juice
- Salt
- Four 6-ounce opah steaks, cut 1 inch thick

1. In a saucepan, melt the butter in 1 tablespoon of olive oil. Cook over moderate heat until the butter browns slightly and smells nutty, 2 minutes. Add the anchovy, crushed red pepper, pine nuts, capers, olives, and lemon juice and cook for 1 minute. Season with salt and remove from the heat.
2. Rub the opah with oil and season with salt. Grill over high heat until just cooked through, 1 1/2 minutes per side. Slice each steak into 4 pieces. Spoon the topping over the fish and serve.

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