



Weekly Specials



July 25th - July 31st

Ono \$16.95 Hawaiian Ono

- 1 1/2 lbs fresh ono, cut into 4-6 pieces
- 1/3 cup of soy sauce
- 1/3 cup of honey
- 3 tablespoons of sliced ginger
- 2 garlic cloves
- 1 tablespoon of olive oil

1. Make marinade for the fish. Blend soy sauce, honey, sliced ginger, garlic, and olive oil in a blender until smooth. Place fish and marinade in a ziplock bag or bowl for 20 minutes or up to 24 hours.
2. Heat oil in a large heavy-bottom skillet, over medium-high heat. When oil is hot, place the fish in the skillet, saving the marinade. Sear the fish, on its sides, and set it aside. For medium rare, a quick 2-3 minute sear on each side is all you need.
3. Pour the remaining marinade into the skillet and bring it to a boil for 30 seconds, until it thickens. Strain and place in a small bowl. You will have about 1/8 to 1/4 cup.
4. Spoon over the fish and serve.

Swordfish \$19.95 Cilantro Lime Swordfish

- 1 lb swordfish steaks
- 3 limes, juiced
- 2 tablespoons olive oil
- 1 teaspoon of salt
- 1/4 teaspoon of black pepper
- 1/2 cup chopped fresh cilantro
- 1 lime, quartered

1. Pour lime juice and olive oil over swordfish steaks. Season with salt and pepper and half of the cilantro leaves.
2. Preheat an outdoor grill until it is smoking hot. Grill the fish for 5-7 minutes per side until it flakes easily with a fork. The actual grilling time will depend on the thickness of your fillet.
3. Sprinkle remaining cilantro over each steak and serve with lime quarters.

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