



Weekly Specials



July 18th - July 24th

Fiji Albacore \$16.95 Ginger Lime Albacore

- 1lb fresh albacore, 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

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 couple of slices of lemon.

New Zealand Grouper \$21.95 Garlic Lemon Grouper

- ½ cup butter, melted
- 2 tablespoons lemon juice
- ¼ teaspoon garlic salt
- ½ teaspoon dried parsley
- ⅛ teaspoon paprika
- ¼ teaspoon ground white pepper
- 2 pounds grouper fillets
- 2 tablespoons mayonnaise
- ⅛ teaspoon paprika

1. Preheat oven to 350 degrees F. Combine melted butter and lemon juice in a small bowl. Brush 2 tablespoons of this mixture on a piece of foil placed on the broiler pan.
2. Mix together garlic salt, parsley, paprika, and white pepper. Sprinkle spice mixture on both sides of fillets.
3. Bake fillets until meat flakes, about 10 minutes. Brush fillets again with lemon butter and spread with mayonnaise. Sprinkle with paprika before serving.

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