



Weekly Specials



July 11th - July 16th

White Seabass \$21.95

Pan Fried Fillets with Brown Butter

- 2 seabass fillets
- 4 tablespoons of butter
- 2 tablespoons olive oil
- 1/2 cup of all-purpose flour
- 2 tablespoons of lemon juice
- Thyme
- Salt and pepper

1. Season fish on both sides with salt and pepper.
2. Season the flour with salt and pepper. Lightly dredge fish in flour and shake off any excess.
3. When the pan is hot, add olive oil followed immediately by 1-2 tablespoons of butter.
4. When butter is melted, place the fish in the pan and jiggle the pan for the first 10 seconds to keep the fish from sticking.
5. Cook until golden crust forms on the fish.
6. Carefully turn fish.
7. Cook until the skin turns golden brown and enjoy.

Fresh Jumbo Scallops \$39.95

Bacon Wrapped Scallops

- 16 fresh sea scallops
- 8 slices of bacon, cut in half crosswise
- 16 toothpicks
- Olive oil for drizzling
- Freshly ground black pepper to taste
- Kosher salt to taste

1. Preheat the oven to 425°F.
2. Line a baking sheet with parchment paper, set aside.
3. Pat scallops dry with a paper towel and remove any side muscles. Wrap one scallop in a half slice of bacon and secure with a toothpick. Repeat with remaining scallops.
4. Drizzle olive oil over each scallop and season with pepper and kosher salt.
5. Arrange scallops in a single layer on prepared baking sheet, giving each scallop some room to allow the bacon to crisp.
6. Bake 12 to 15 minutes until scallop is tender and opaque and bacon is cooked through. Serve hot.

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