



August 15th -August 21st

Alaskan Halibut \$31.95 Grilled Garlic Cilantro Halibut

- 6 halibut fillets or steaks
- 4 cloves garlic, finely minced
- 1 cup chicken stock
- 2 teaspoons of lime zest (from 2 limes)
- 3 tablespoons of fresh lime juice
- 4 tablespoons of olive oil
- 1/4 cup of finely chopped fresh cilantro
- 1. Sauté garlic in a small amount of olive oil for two minutes.
- 2. Add chicken stock and lime zest and simmer for about ten minutes, until stock is slightly reduced.
- 3. Stir in lime juice and olive oil and heat for 2-3 minutes. Stir in cilantro and cook 1 minute more.
- 4. Brush fish on both sides with sauce and let marinate for 15 minutes while you pre-heat a grill to high heat. Grill fish until firm, about 5 minutes per side.
- 5. Serve fish hot with additional sauce spooned over each piece of fish.

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

Mahi Mahi \$17.95

Mahi Mahi Tacos

- 1.5 pounds Mahi Mahi fillets
- 6 corn tortillas
- 3 tablespoons of olive oil
- 2 tablespoons of lime juice
- 1 tablespoon of reduced-sodium soy sauce
- 1 1/2 teaspoon of paprika, chipotle chile powder, brown sugar (each)
- 1 teaspoon each of ground cumin, garlic powder, onion powder, salt
- 1/2 teaspoon of dried oregano
- 1. Whisk all of the marinade ingredients together in a small bowl. Add fish to a shallow dish in a single layer. Pour marinade over the fish and rub the marinade evenly over each side of the fish.
- 2. Preheat grill to medium-high heat. Clean and grease grates.
- 3. Once hot, gently add fish and cook for about 3 minutes per side (uncovered) or until cooked to desired doneness (cook time will vary based on the thickness of fish.)
- 4. Remove fish from skillet and break into large pieces. Evenly divide fish between tortillas then top with slaw and crema. Garnish with additional lime and hot sauce if desired.

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Monday - Friday 11:00 AM - 6:00 PM

Saturday & Sunday 10:00 AM - 4:00PM