



# Weekly Specials



## September 6th - September 11th

### Mahi Mahi \$16.95

#### Grilled Mahi with Mango Salsa

- 4 mahi mahi filets, 6 ounces each
- 2 teaspoons olive oil
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon garlic powder
- lime wedges

#### **Mango Salsa**

- 1 cup mango, diced
- ¼ cup red pepper, diced
- ¼ cup avocado, diced
- 1 tablespoon cilantro chopped

1. Combine all salsa ingredients in a small bowl. Refrigerate while preparing the fish.
2. Heat grill to medium-high heat.
3. Dab filets dry with a paper towel and brush with olive oil. Season with salt, pepper, and garlic powder.
4. Grill the fish filets for about 3-4 minutes skin side down (if your fish has skin). Flip the fish over with a spatula and cook an additional 3-4 minutes or until the fish reaches 140-145°F.
5. Remove from the grill, squeeze fresh lime over top, and serve with salsa.

### Albacore \$16.95

#### Garlic Grilled Albacore

- 2 tablespoons lemon juice
- 1 tablespoon olive oil
- 2 garlic cloves, minced
- 2 teaspoons minced fresh thyme or 1/2 teaspoon dried thyme
- 4 tuna steaks, 6 ounces each
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

1. In a container with a lid, combine the lemon juice, oil, garlic, and thyme. Add the tuna and turn to coat. Refrigerate for up to 30 minutes, turning tuna occasionally.
2. Remove tuna from the container; sprinkle with salt and pepper. Drain and discard the marinade. Moisten a paper towel with cooking oil and lightly coat the grill rack.
3. Grill tuna, covered, over medium-hot heat or broil 4 in. from the heat for 3-4 minutes on each side for medium-rare or until slightly pink in the center.

#### 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