



Weekly Specials



October 17th - October 23rd

Ono \$17.95

Hawaiian Ono Poke

- 1/3 cup thinly sliced scallions (2 to 3 scallions) plus more for serving
- 1/4 cup shoyu (soy sauce)
- 2 tablespoons sesame oil
- 2 tablespoons crushed wasabi peas, plus more for garnish
- 1 tablespoon fresh lime juice (from 1 lime)
- 2 teaspoons rice vinegar
- 2 teaspoons finely crumbled nori
- 1 teaspoon grated fresh ginger
- 1/2 teaspoon crushed red pepper
- 1 pound fresh ono, cut into 3/4-inch cubes
- 1 ripe avocado, cut into 3/4-inch pieces
- 1 (6-oz.) pkg. taro chips (such as Terra)
- 1/4 cup thinly sliced radishes
- 1 teaspoon toasted sesame seeds

1. Whisk together scallions, shoyu, sesame oil, wasabi peas, lime juice, vinegar, nori, ginger, and crushed red pepper in a large bowl. Place cubed wahoo into the marinade, and stir to coat. Cover and chill for 2 hours.
2. Remove from the refrigerator and stir in the avocado just before serving. Serve on taro chips topped with radish slices, toasted sesame seeds, scallions, and crushed wasabi peas.

Swordfish \$19.95

Zesty Grilled Swordfish

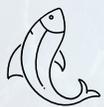
- 4 center-cut swordfish steaks, about 6 ounces each, one inch thick
- Salt and freshly ground pepper to taste
- 3 tablespoons olive oil
- 2 teaspoons soy sauce
- 1 tablespoon red wine vinegar
- 4 sprigs rosemary or 1 teaspoon dried
- 1 tablespoon finely chopped garlic
- 2 teaspoons ground coriander
- 1 teaspoon ground cumin
- 2 teaspoons grated lemon rind
- 1/4 teaspoon red pepper flakes

1. Preheat a charcoal grill or broiler, or heat a grill pan.
2. Sprinkle fish with salt and pepper on both sides. Place oil in a flat dish, and add soy sauce, vinegar, rosemary, garlic, coriander, cumin, lemon rind, and pepper flakes. Blend well. Place fish steaks in marinade and coat well on both sides. Cover with plastic wrap and let stand for 10 to 15 minutes.
3. If the swordfish is to be cooked on a grill (or grill pan), place the fish on the grill and cook for 3 to 4 minutes. Turn and cook for 3 minutes more. Cook longer if desired. If it is to be cooked under a broiler, place the fish on a rack and cook for 3 to 4 minutes on each side.

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 - 4:00 PM