



Weekly Specials



October 31st - November 6th



Blue Fin Tuna \$27.95

Bluefin with Cilantro Relish

- 3 English cucumbers
- 1/2 cup pitted mixed olives, cut into a 1/4-inch dice
- 1/4 cup packed fresh cilantro leaves
- 2 tablespoons fresh lemon juice, plus lemon wedges for serving
- 1/4 cup plus 3 tablespoons extra-virgin olive oil
- Coarse salt and freshly ground pepper
- 6 tuna steaks, each 1 inch thick (about 3 pounds total)
- 4 tablespoons unsalted butter

1. Halve cucumbers lengthwise; scoop out and discard seeds, then cut cucumbers into a 1/4-inch dice. In a small bowl, combine cucumbers, olives, and cilantro. Add lemon juice and 1/4 cup oil; season with salt and pepper.
2. Season tuna with salt and pepper. Heat a large, heavy skillet over high. Add 3 tuna steaks. Sear for 1 minute, then flip and cook for 30 seconds more. Add 2 tablespoons butter, swirl to melt, and cook 10 seconds more. Transfer the fish to a platter. Repeat with the remaining 1 tablespoon oil, 3 tuna steaks, and 2 tablespoons butter. Serve tuna topped with relish, with lemon wedges and more relish alongside.

Bronzino Fillet \$28.95

Pan-Seared Bronzino

- 4 skin-on branzino fillets, bones removed
- 1/2 teaspoon kosher salt
- 2 tablespoons extra-virgin olive oil
- 1 cup cherry tomatoes, quartered
- 2 tablespoons capers, drained and rinsed
- 1/2 cup pitted Nicoise olives, halved
- 3 tablespoons dry white wine
- 1 tablespoon unsalted butter
- 2 tablespoons chopped fresh Italian parsley

1. Heat a large skillet over medium-high heat. Place the branzino fillets on paper towels and pat dry. Sprinkle the fillets on all sides with the salt.
2. Add the fillets to the pan, skin side down, being sure to lay the fish away from you in the pan. Allow the fish to cook undisturbed for 3 minutes. Using a fish spatula, gently flip the fillets and cook for another 30 seconds. Remove the branzino to a platter, skin side up, and keep warm.
3. Add the tomatoes, capers, and olives to the hot pan. Cook for 1 minute, stirring with a wooden spoon. Add the white wine, reduce the heat to medium, and cook until the wine is reduced by half, about 2 minutes. Stir in the butter and parsley. Spoon the sauce over the branzino and serve.

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