



Weekly Specials



November 7th - November 13th

Sea Bass \$21.95

Sticky Asian Sea Bass

- 4 sea bass fillets, skin on
- 2 tablespoons of sesame oil
- 1 red chili, finely chopped
- 4 tablespoons of honey
- 2 tablespoons of dark soy sauce
- 1/2 teaspoon of ground ginger
- 2 cloves of garlic, peeled and minced
- 1 tablespoon of fresh lime juice
- 1 1/2 teaspoons of cornstarch
- 2 tablespoons of light brown sugar
- 1 bunch of scallions, chopped
- 1/2 bunch of cilantro, chopped

1. Preheat the oven to 400 F. Mix the oil, chili, honey, soy sauce, ginger, garlic, and lime in a small bowl. Place the sea bass fillets, skin-side down, on a baking tray. Sprinkle on the cornstarch and rub it into the fish gently.
2. Spoon on the honey-soy sauce mix. Place in the oven to cook for 8 minutes. Half-way through cooking, open the oven and baste the fish with the sauce in the tray
3. Once the fish is cooked, take it out of the oven and baste again with sauce, then sprinkle the top with cilantro and scallions.
4. Serve with lime slices and steamed rice.

Scottish Salmon \$24.95

Balsamic Glazed Salmon

- 4 salmon fillets, about 3-4 oz each
- 1 tablespoon of olive or avocado oil
- 1 tablespoon of honey
- 1/3 cup of balsamic vinegar
- 1-2 teaspoons of red pepper flakes
- Sea salt and fresh ground black pepper, to taste

1. Heat oil in a large skillet over medium to high heat. Season both sides of the salmon with salt and pepper. Add salmon to skillet and cook for 1 to 2 minutes per side, until golden brown.
2. While the salmon is cooking, whisk together honey, vinegar, and red pepper flakes in a small bowl. Add vinegar mixture to skillet and simmer until fish is fork-tender and liquid reduces and thickens (about 5 minutes). For a thicker, reduced sauce, simmer for 5 to 10 additional minutes. You may need to remove the salmon during this process, just to make sure it does not overcook.
3. Plate salmon and serve with sides of your choice.

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