



Weekly Specials



December 5th - December 11th

John Dory \$23.95

Cajun Spiced John Dory

- 1/2 cup butter, softened
- 1/2 teaspoon cajun seasoning
- 1 tablespoon olive oil
- 4 John Dory fillets (6 ounces each)
- Salt, to season
- 1 lemon, cut into wedges

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1. Combine the butter and cajun seasoning and set aside. Heat a large frying pan until very hot and add the olive oil.
 2. Season the fish well with salt and add the fillets to the pan, skin side down, pressing firmly with a fish press or the back of a spatula for a minute or so to stop the fillet from curling.
 3. Cook for about 2 minutes, then flip and add the paprika butter to the pan, basting the fish with it as it melts. Cook for another 2 minutes until the fish is just cooked and the butter is bubbling.
 4. Remove from the pan and serve immediately with wedges of lemon.

Chilean Sea Bass \$38.95

Herb Butter Chilean Sea Bass

- 2 sea bass fillets, about 6 ounces each
- Salt and pepper
- 2 tablespoons butter, softened
- 2 tablespoons fresh thyme leaves
- Lemon wedges for serving

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1. Heat an 8-inch cast-iron or stainless steel skillet over medium heat.
 2. Blot the moisture from the fillets with a paper towel, brush lightly with oil, and season with salt and pepper.
 3. Add the butter and thyme leaves to a small dish and blend together. Set aside.
 4. Place the fillets, flesh side down into the hot skillet.
 5. Cook the fillets for 4-5 minutes, do not move the fillets. Flip the fillets over and cook for another 6 minutes.
 6. Add a knob of the thyme butter to the top of each fillet, basting them as the butter melts. Continue to cook for another 2 minutes, until the fillets are cooked through and flakes appear when tested with a fork.
 7. Remove the fillets from the heat. Plate 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