

WEEKLY SPECIALS

August 28th - September 3rd

Big Scallops

\$38.95



Swordfish

\$19.95

*Creamy Tuscan
Scallops*

Ingredients

- 2 pounds of scallops
- 2 tablespoons of salted butter
- 4 cloves of garlic, finely diced
- 1 small yellow onion, diced
- 5 ounces of sun-dried tomatoes
- 1 3/4 cups of heavy cream
- 3 cups of baby spinach leaves
- 1/2 cup of fresh grated Parmesan cheese
- 2 teaspoons of dried Italian herbs
- 1 tablespoon of fresh parsley
- Salt and pepper to taste

Instructions

Step 1

Add the scallops in a pan with olive oil over medium heat. Season with salt and pepper to taste and fry for 2-3 minutes on one side (until a golden crust forms underneath), then flip and fry again for 2 minutes until crisp, lightly browned, and cooked through. Remove from skillet and transfer to a plate.

Step 2

Melt butter in the pan. Sauté onion until soft (about 4 minutes). Add in the garlic and sauté until fragrant (30 seconds). Add the sun-dried tomatoes and cook for 1-2 minutes to release their flavors.

Step 3

Reduce heat to low-medium heat, add the heavy cream, and bring to a gentle simmer. Season with salt and pepper to your taste. Add in the spinach leaves and parmesan cheese. Stir in herbs; take the pan off the heat and add the scallops with their juices into the pan. Mix slightly before serving.

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

Monday - Friday
11:00 AM - 6:00 PM

Saturday & Sunday
10:00 AM - 4:00PM

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