

WEEKLY SPECIALS

September 11th - September 17th

John Dory

\$23.95



New Zealand Sea Bass

\$23.95

*Baked John Dory with
Lemon Caper Dressing*

Ingredients

- 2 John Dory fillets, skin on
- 2 teaspoons of capers in brine
- 2 tablespoons of olive oil plus 2-3 extra to serve
- 1/2 lemon, juiced
- Salt and pepper, to taste

Instructions

Step 1

Preheat the oven to 350F. Grease an oven-proof dish or skillet with olive oil and place fish, skin side down, in the dish. Bake for 10-15 minutes.

Step 2

Remove from the oven and transfer to serving plates. Add extra olive oil, lemon juice, and capers to the dish and mix well. Drizzle over the fish and season with pepper. Serve with a mixed green salad or watercress.

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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