

WEEKLY SPECIALS

September 18th - September 24th

Ono Wahoo

\$17.95



Local Halibut

\$21.95

Halibut Tacos & Spicy Slaw

Ingredients

- 1-2 fresh halibut fillets
- 1 bag of coleslaw mix
- 1/2 cup of mayonnaise
- 1/4 cup of chopped cilantro
- 3 tablespoons of lime juice
- 1 small red onion
- 2 teaspoons of chili powder
- 2 tablespoons of olive oil
- corn tortillas
- 1 avocado, diced

Instructions

Step 1

Place coleslaw mix in a large bowl and stir in mayonnaise, 2 tablespoons of cilantro, and 2 tablespoons of lime juice. Season with salt & pepper and set aside.

Step 2

Place halibut in a separate large bowl. Add red onion, remaining cilantro, remaining lime juice, chili powder, and 1 tablespoon of olive oil. Stir until well blended and the halibut is coated.

Step 3

Heat the remaining olive oil in a large nonstick skillet over medium-high heat. Add halibut mixture and cook for about 5 minutes, until fish is opaque and flakes easily with a fork.

Step 4

Divide the cooked fish mixture evenly between heated corn tortillas. Top evenly with coleslaw and diced avocado 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

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

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

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