

WEEKLY SPECIALS

October 23rd - October 29th

Mahi Mahi

\$16.95



Scallops

\$38.95

Blackened Mahi Mahi

Ingredients

- 4 mahi mahi fillets
- 2 tablespoons butter
- 1 tablespoon olive oil
- 1 lemon
- 1 ½ teaspoons onion powder
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1 teaspoon dried thyme leaves
- 1 teaspoon dried oregano leaves
- 1 teaspoon fine-grain sea salt
- ½ teaspoon freshly ground black pepper and cayenne pepper

Instructions

Step 1

Combine all seasoning ingredients in a small bowl.

Step 2

Pat fillets dry with paper towels. Season the fillets with seasoning mix, pressing the seasoning into the fish with your hands.

Step 3

Place a large saute pan over medium-high heat and add butter and oil. Add the seasoned fish. Cook, until golden brown on one side. Flip the fish over and continue to cook until opaque and completely cooked through.

Squeeze lemon juice over the fish 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

2894 Bunsen Ave. Unit B
Ventura, CA 93003
www.oceanprideofventura.com
(805) 644-4310