

WEEKLY SPECIALS

October 2nd - October 8th

Alaskan Halibut

\$31.95



Orange Roughy

\$21.95

Lime & Herb
Orange Roughy

Ingredients

- 4 Orange Roughy fillets (6 oz each)
- 1 tablespoon of butter, melted
- 2 tablespoons of lime juice
- 1 teaspoon of dried parsley
- ½ teaspoon of grated lime zest
- ¼ teaspoon of salt
- ¼ teaspoon of paprika
- ⅛ teaspoon of pepper

Instructions

Step 1

Heat your grill or grilling pan to medium/high heat.

In a small bowl, melt the butter and mix it with the lime juice and lime zest.

Add the dried parsley, garlic powder, paprika, salt, and pepper.

Step 2

Dip the fillets into the butter mixture or spread the mixture on top of the fillets.

Step 3

Grill the fillets for 4 minutes on each side.

Remove from the pan and serve with a light green salad or steamed rice.

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