



WEEKLY SPECIALS

October 30th - November 5th



Local Halibut

\$21.95



John Dory

\$23.95

Thai-Inspired Halibut

Ingredients

- 4 (6-ounce) pieces halibut fillet
- 2 teaspoons of vegetable oil
- 4 scallion stalks
- 2 1/2 teaspoons of red curry paste
- 2 cups of low-sodium chicken broth
- 1/2 cup of light coconut milk
- 1/2 teaspoon of salt and black pepper
- 5 cups baby spinach, washed
- 1/2 cup coarsely chopped fresh cilantro leaves
- 2 tablespoons fresh lime juice
- 2 cups cooked brown rice, for serving

Instructions

Step 1

In a large pan, add the shallots and cook, stirring occasionally, for 3 to 5 minutes. Add the curry paste, chicken broth, coconut milk, 1/2 teaspoon salt, and simmer until reduced to 2 cups, about 5 minutes.

Step 2

Season the halibut with salt. Cover and cook until the fish flakes easily with a fork, about 7 minutes.

Step 3

Steam your spinach and place in the bottom of 4 soup plates. Top with the fish fillets. Stir the cilantro, scallions, and lime juice into the sauce and season, to taste, with salt and pepper. Ladle the sauce over the fish and serve with 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

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

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

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