



# WEEKLY SPECIALS

December 11th - December 17th



## Orange Roughy

\$21.95



## Swordfish

\$19.95

### Ingredients

- 1 lb swordfish steaks
- 3 limes, juiced
- 2 tablespoons olive oil
- 1 teaspoon of salt
- 1 tablespoon olive oil
- 1/4 teaspoon of black pepper
- 1/2 cup chopped fresh cilantro
- 1 lime, quartered

### Cilantro Lime Swordfish

### Instructions

#### Step 1

Pour lime juice and olive oil over swordfish steaks. Season with salt and pepper and half cilantro leaves.

#### Step 2

Preheat an outdoor grill until it is smoking hot. Grill the fish for 5-7 minutes per side until it flakes easily with a fork. The actual grilling time will depend on the thickness of your fillet.

#### Step 3

Sprinkle the remaining cilantro over each steak and serve with lime quarters.

### Reminders

2894 Bunsen Ave. Unit B  
Ventura, CA 93003  
[www.oceanprideofventura.com](http://www.oceanprideofventura.com)  
(805) 644-4310

**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