



WEEKLY SPECIALS

December 26th - December 31st



**Fresh Cooked
Dungeness Crab**

\$11.95



Chilean Seabass

\$38.95

Royal Crab Cakes

Ingredients

- 1 lb. Dungeness crabmeat
- 1/2 cup mayonnaise
- 1 egg, beaten
- 2 cups panko
- 3 tablespoons fresh chives, chopped
- 1 1/2 tablespoons fresh parsley, chopped
- 2 1/2 teaspoons lemon juice
- 1/2 teaspoon cayenne pepper
- 1 teaspoon lemon zest

Instructions

Step 1

In a small bowl, mix together mayonnaise, egg, and lemon juice.

Step 2

In a medium bowl, lightly toss together crabmeat, chives, parsley, cayenne pepper, lemon zest, and panko. Gently fold in the mayonnaise mixture. Cover and refrigerate for 1 hour.

Step 3

Shape mixture into 8 crab cakes, about a 1/2 cup each. Preheat a large nonstick pan to medium heat and coat with canola oil. When the oil is hot, place crab cakes in the pan and cook until golden brown, about 3-5 minutes on each side.

Step 4

Serve with optional lemon wedges.

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
10:00 AM - 4:00PM

Sunday
10:00 - 3:00

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