



WEEKLY SPECIALS

December 4th - December 10th



Barramundi Fillet

\$23.95



Fiji Albacore

\$17.95

Ingredients

- 1lb fresh albacore, trimmed and cut into 2 steaks
- Juice from 2 limes
- 4 tablespoons soy sauce
- 1 tablespoon fresh ginger root, finely grated
- 1 tablespoon olive oil
- 1 lemon sliced

Lime Ginger Albacore

Instructions

Step 1

Season the fish with salt and pepper. Combine the lime juice, soy sauce, fresh ginger, and olive oil in a bowl. Lay the fish steaks in a small casserole dish, and pour the lime ginger marinade over it.

Step 2

Heat a medium cast-iron skillet over medium-high heat.

Step 3

Cook the fillets for about 5 minutes on each side, until cooked through. Transfer to a plate and garnish with a few lemon slices.

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