



Chef Recipe: Fish Shop's Lemon Butter Halibut

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The saying is true...there are plenty of fish in the sea. But why settle for any fish when it's possible to have the best?

With the New Year upon us, most are looking for new ways to cut out the heavy foods and prepare lighter dishes. Enter a sea of possibilities from Hermosa Beach Fish Shop, Pacific Beach Fish Shop and Encinitas Fish Shop. Offering the freshest seafood as well as seasonings and sauces made from scratch, it's a breeze to get hooked on extraordinary dishes such as the Lemon Butter Halibut. The dish is infused with the flavor of lemon and accompanied by a blend of sautéed vegetables. This dish is so versatile, that you can switch the fish for shrimp, scallops or octopus.

Cooking seafood has never been so easy. The Fish Shop's simple and decadent recipe will help you make a healthy lunch or dinner in no time. This recipe will guide you through every step so you can achieve a spectacular meal.

The Hermosa Beach Fish Shop and other locations provides fresh seafood, outstanding service and a relaxed atmosphere that is both family- and dog-friendly. Located at the corner of Pier Ave. and the PCH, the eatery is proud to offer more than 2,000 combinations of fish, marinades, prep styles and sides to choose from.



Lemon Butter Halibut with Sautéed Vegetables

Serves 1

Ingredients

6 oz filet	Fresh Local Halibut
1 oz	Lemon Butter
1 oz	Olive Oil
1 oz	Herb Oil
6 oz	Vegetables
Kosher Salt	
Ground Pepper	

Instructions

1. Place a sauté pan on medium heat and add 1 oz of olive oil to the pan.
2. Place the 6 oz filet of local halibut in the sauté pan and cook for 1 ½ minutes on each side.
3. Brush both sides of the halibut with lemon butter and cook for another 30 seconds on each side, or cook to your preference. Once cooked, remove fish from pan.
4. Place a separate sauté pan on medium heat and add 1 oz of herb oil. Add vegetables, a pinch of kosher salt and a pinch of ground black pepper. Cook for 2 minutes.
5. Place fish and vegetables on a plate and enjoy!