

CODE & CAPERS SEAFOOD

“Cod and Carry”

Take-Home Chef Prepared Appetizers and Entrées

**PICK UP COLD (MADE FRESH EACH MORNING)
TAKE HOME AND REHEAT OR FREEZE FOR LATER USE**

1201 U.S. Highway One - North Palm Beach, FL - 33408 • 561.622.0963
www.codandcapers.com

THIS MENU IS IN EFFECT 4/1/24 THROUGH 4/6/24

SMALL PLATES

SALMON CAKES

Poached salmon fillet flaked and blended with dill, capers, onions, and peppers. Breaded and fried.

\$4.50 each

SESAME – SEARED TUNA

Fresh Yellowfin Tuna seared with a tuxedo sesame seed crust. Served with pickled ginger, wasabi, soy sauce, and seaweed salad.

\$14.95

ENTREES

SHRIMP CAVATELLI

Key West Pink Shrimp, sundried tomatoes, broccoli rabe, and cannellini beans tossed with Cavatelli pasta

\$22.95

AIOLI GROUPER

Fresh Grouper baked with a Lemon-Garlic Aioli crust. Served with grilled vegetables & mushroom rice pilaf.

\$26.95

DESSERTS

NY Style Cheesecake

\$8.00 Slice / \$50.00 Whole

(please order whole cheesecakes at least one day ahead)

Key Lime Pie - \$5.00 Slice / \$20.00 Whole

SIDES & SALADS

Albacore ‘American Tuna’ Salad - \$6.00 per half pound

House-Made Cole Slaw - \$4.50 per pound

Potato Salad (Classic Red or Blue Bird) - \$4.50 per pound

Lobster Bisque - \$10.99

Soup of the Day & New England Clam Chowder - \$7.99