

# COD & 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](http://www.codandcapers.com)

**THIS MENU IS IN EFFECT 10/28/24 THROUGH 11/2/24**

### SMALL PLATES

#### BAKED STUFFED CLAMS

Half-shell clams baked with a savory herb stuffing.

**\$3.50 each**

#### COD CAKES

Poached and flaked Icelandic Cod fillet, potatoes, and fresh dill. Hand-formed with panko coating.

Served with lemon-horseradish aioli.

**\$12.95 for 2**

### ENTREES

#### CARIBBEAN JERK SWORDFISH

Local Swordfish grilled with a mild jerk marinade. Served with black beans & rice and sweet plantains.

**\$24.95**

#### LEMON – AIOLI COD

Boston Cod baked with a lemon-garlic aioli crust. Served with a twice baked potato and vegetables.

**\$22.95**

### 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