

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 5/11/26 THROUGH 5/16/26

SMALL PLATES

SALMON CAKES

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

\$4.50 each

SESAME – SEARED TUNA

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

\$14.95

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

ENTREES

SHRIMP – ARTICHOKE SNAPPER

Fresh Florida Snapper topped with shrimp-artichoke gratin. Served with vegetables and roasted potatoes.

\$24.95

SOY – SESAME SWORDFISH

Fresh local Swordfish with a soy-sesame glaze. Served with sweet potatoes and broccoli.

\$22.95

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