

COD & CAPERS SEAFOOD

1201 U.S. Highway One - North Palm Beach, FL 33408 • (561) 622-0963 • www.codandcapers.com



Lunch Menu

Appetizers

Crab Cake

Our own recipe with Mustard Sauce. \$17

Crabmeat Cocktail

Colossal Lump with Lemon-Garlic Aioli. \$30

Prince Edward Island Mussels

With your choice of garlic, white wine, and butter or Marinara Sauce. \$16

Shrimp Cocktail

Freshly steamed and chilled. \$15

Fried Florida Rock Shrimp

Served with Man-O-War Sauce. \$16

Shrimp Quesadilla

Wild Florida Shrimp, caramelized onions, cheddar, scallions, and cilantro. \$16

Old Bay Peel & Eat Shrimp

Key West Pink Shrimp with Old Bay. Served chilled with Cocktail Sauce. \$16

Fried Oysters

Hand-breaded Gulf Oysters with your choice of Tartar or Cocktail Sauce. \$22

Conch Fritters

Served with Man-O-War Sauce. \$16

Cracked Conch

Turks & Caicos Conch lightly breaded and fried. Served with Man-O-War Sauce. \$18

Signature Fried Calamari

Squid steak cut into thin strips, dusted in cornmeal breading, and fried. Served with Lemon-Garlic Aioli. \$14

Sautéed Calamari

Squid steak strips and tentacles, cherry tomatoes, and capers sautéed with garlic, herbs, wine, butter, and olive oil. \$14

House-Made Smoked Fish Dip

Served with Captain's Wafers. \$10

Fried Clam Strips

Hand-breaded sliced North Atlantic surf clams. Served with Cocktail Sauce. \$14

Soup

Available by the Cup or Bowl

Lobster Bisque - \$8 / \$11

N.E. Clam Chowder - \$6 / \$9

Soup of the Day - \$6 / \$9

Sandwiches

Your choice of Cole Slaw, French Fries, Tater Tots, Potato Salad, Peas & Rice, Seaweed Salad, Steamed Vegetables, House or Caesar Salad, Fruit, or Broccoli Quinoa Salad.

Request GF bun or split-top roll for \$2. Sandwiches served with lettuce, tomato & onion.

Catch of the Day Sandwich

Your choice: grilled, fried, or blackened. Dolphin \$23 / Grouper \$25

Crunchy Grouper Sandwich

Fried with almond & cornflake breading. Topped with Swiss Cheese. \$26

Florida Shrimp Salad Roll

Wild Key West Pink Shrimp Salad in a toasted New England split-top roll. \$15

Cheeseburger

Half-pound Angus burger served with your choice of cheese. \$14

Chicken Sandwich

Grilled, blackened, or fried. \$14

All-Beef Hot Dog

Served on a toasted split-top roll. \$12

Salads

Add to the salad of your choice:

Grilled Chicken - \$10

Grilled Dolphin - \$13

Grilled Salmon - \$10

Grilled Shrimp - \$12

Scoop of Lobster Salad - \$26

Scoop of Shrimp Salad - \$12

Grilled Romaine Wedge

Grilled Romaine heart with Bleu cheese, bacon, tomato, pickled red onion, and Avocado Ranch dressing. \$14

Caesar Salad

Traditional Caesar with Parmesan cheese and croutons. \$12

House Salad

Mixed baby greens, tomatoes, red onions, carrots, and your choice of dressing. \$12 (Vegan)

Dressings: Caesar, Citrus Vinaigrette, Balsamic. Avocado Ranch. 1000 Island

Baskets

Fried Shrimp Basket

Wild Florida Shrimp served with Hush Puppies, Cole Slaw and Cocktail Sauce. \$20

Fried Snapper Basket

Local Yellowtail Snapper served with Hush Puppies, Cole Slaw, and Tartar Sauce. \$24

Raw Bar

Served on the half-shell with lemons and Cocktail Sauce. Order by the half-dozen.

Clams - \$14 per half-dozen (any size) *

Oysters - ask for today's selection *

**There is a risk associated with consuming raw shellfish. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at a greater risk of serious illness and should eat shellfish fully cooked.*

From the Steamer

Served with drawn butter:

Snow Crab Clusters - \$32 / lb

Maine Lobsters - Café Price

King Crab Legs - Café Price

In wine broth and served with bread:

Littleneck Clams - \$16 / dozen

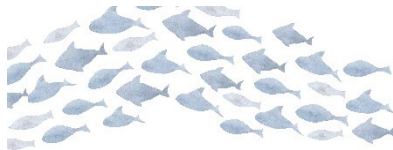
Middleneck Clams - \$16 / dozen

Ipswich Clams - \$24 / lb



Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.

Updated 9/25/26



Menu items may be cooked on shared equipment. Please advise your server of any allergies or dietary restrictions.

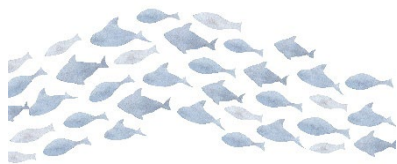
Fish Market Plate

Choose fresh fish, seafood, or meat from the Marketplace.

Have it prepared baked, fried, sautéed, or grilled.

\$15 per preparation, plus the cost of your selection.

Served with two side items. (16 ounce maximum)



Main Plates

Fish & Chips *(Dine-in recommended)*

Fresh New England Day-Boat Cod beer battered and fried. Served with French Fries and Tartar Sauce. \$23

Grilled Rosemary Shrimp

Wild Key West Pink Shrimp grilled with lemon, rosemary, and garlic. Served over polenta and tomato broth with your choice of one additional side. \$27

Blackened Cauliflower Steak

Served with herb quinoa, vegetable medley, blistered tomatoes, and salsa verde. \$26 *(Vegan)*

The following Main Plates include your choice of two side items. Some side items incur a \$2 surcharge.

Add to your Main Plate:

Grilled Shrimp Skewer - \$12
Crab Cake - \$15
Spiny Lobster Tail - \$24

Lobster Roll

A quarter-pound of Maine Lobster meat. Available cold with light lemon mayo dressing **or** warm with drawn butter. Served in a toasted split-top roll. \$33
Request a GF roll for \$2.

Hogfish Meuniere

Fresh Hogfish fillet sautéed with lemon, white wine, and butter. \$34
Topped with wild Florida Shrimp - \$38

Atlantic Salmon

Simply grilled, blackened, Maple-Dijon Glazed, or Horseradish Crusted. \$27
(Gluten-free available)

Crab Cakes

Our famous Crab Cakes (2) sautéed and served with Mustard Sauce. \$38

Surf & Turf

Beef tenderloin tips paired with a grilled or roasted local Spiny Lobster tail. Served with drawn butter and salsa verde. \$39
Add our Crab Cake Stuffing - \$8

Key West Pink Shrimp

Wild Jumbo Key West Pink Shrimp fried, grilled, or blackened. Served with your choice of dipping sauce. \$26
(Gluten-free available)

Piccata

Served with a lemon-butter wine sauce, artichoke hearts, mushrooms, and capers. Grouper \$36 / Salmon \$30

Sesame-Seared Tuna

Fresh local Yellowfin Tuna seared with a sesame seed crust. Served with soy sauce, wasabi, and pickled ginger. \$30

Lemon-Aioli Grouper or Cod

Fresh Florida Grouper or Boston Cod baked with our own Lemon-Garlic Aioli crust. Cod \$32 / Grouper \$36

Pan-Fried Snapper

Fresh Florida Snapper fillet sautéed with a Panko-Parmesan crust. Served with Dill Sauce. \$32

Fried-Oyster Plate

Hand-breaded Gulf Oysters with your choice of Tartar or Cocktail Sauce. \$39

Half-Roasted Chicken

Half chicken confit roasted to a crispy finish. Served with salsa verde. \$26

Pasta

Request GF pasta for \$2.

Salmon Penne

Seared Atlantic Salmon, artichokes, cherry tomatoes, onions, shallots, and herbs in a sun-dried tomato pesto cream sauce. \$27

Seafood Pomodoro

Wild Florida Key West Pink Shrimp, Scallops, Prince Edward Island Mussels, and Clams simmered in a Basil Pomodoro Sauce. Served over linguine. \$28

Scallops Dijon

Fresh George’s Bank Sea Scallops pan-seared with shallots, mushrooms, and spinach in a Dijon-Cream Sauce. Served over linguine. \$32

Citrus-Garlic Shrimp Pasta

Wild Florida Shrimp, Key Lime butter, tomatoes, green onions, and Parmesan cheese tossed with linguine. \$22



Menu modifications are limited to ensure the quality and integrity of our chef-crafted dishes.

A la Carte Sides

- Bahamian Peas & Rice - \$4
- Cole Slaw - \$3
- Steamed Mixed Vegetables - \$4
- Seaweed Salad - \$4
- Blue Bird or Classic Potato Salad - \$4
- French Fries - \$4
- Tater Tots - \$4
- Plain or Garlic Baguette - \$1
- House Salad - \$4
- Caesar Salad - \$4
- Sautéed or Steamed Asparagus - \$6
- Twice Baked Potato - \$6
- Hush Puppies - \$4
- Seasonal Fruit Salad - \$4
- Broccoli Quinoa Salad w Bacon - \$4

Dessert & Coffee

(All desserts made in-house)

- Key Lime Pie - \$8
- NY-Style Cheesecake - \$9
- Seasonal Cheesecake - \$9
- Flourless Chocolate Cake - \$11
- Chocolate Mousse - \$9
- Pistachio Mousse - \$9
- Lemon Mousse - \$9
- Crème Brulee - \$9
- Coffee - \$4

Beverages

- San Pellegrino (750 ml) - \$6
- Iced Black Tea - \$3
- Arnold Palmer - \$3
- Hot Tea - \$3
- Milk - \$3
- Coca-Cola (12oz) - \$3
- Diet Coke (12oz) - \$3
- Sprite (12oz) - \$3
- Ginger Ale (12oz) - \$3
- Root Beer (12oz) - \$3
- Lemonade - \$3
- Fruit Juice Box - \$3

Beer & Wine Menu Available

Please request separate checks when ordering.

- Sharing charge - \$8
- Corkage fee - \$15 per bottle
- Cake service - \$2 per person (\$10 max cake service charge)

For parties of 6 or more, a gratuity of 18% may be added to the final bill.

Hours

- Monday & Tuesday
Seating guests from 11am - 5pm
- Wednesday through Saturday
Seating guests from 11am - 8pm