

# COD & CAPERS SEAFOOD

1201 U.S. HIGHWAY ONE – NORTH PALM BEACH, FL 33408 • (561) 622-0994 • WWW.CODANDCAPERS.COM

*Serving fresh fish and seafood to the Palm Beaches since 1984*

HOME OF THE FISH MARKET PLATE

## APPETIZERS & SMALL PLATES

### CRAB CAKE

Our own recipe with Mustard Sauce. \$15

### PRINCE EDWARD ISLAND MUSSELS

With your choice of garlic, white wine, and butter or Marinara Sauce. \$13

### CRABMEAT COCKTAIL

Colossal Lump with Lemon-Garlic Aioli. \$32

### SHRIMP COCKTAIL

Freshly steamed and chilled. \$13

### FRIED OYSTERS

Hand-breaded Gulf Oysters with your choice of Tartar or Cocktail Sauce. \$20

### CRACKED CONCH APPETIZER

Turks & Caicos Conch lightly breaded and fried. Served with Man-O-War Sauce. \$20

### FRIED CLAM STRIPS

Served with Tartar Sauce. \$12

### SIGNATURE CALAMARI

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

### FRIED FLORIDA ROCK SHRIMP

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

### CONCH FRITTERS

Served with Man-O-War Sauce. \$18

### HOUSE-MADE SMOKED FISH DIP

Served with Captain's Wafers. \$10

### OLD BAY PEEL & EAT SHRIMP

Key West Pink Shrimp with Old Bay. Served chilled with Cocktail Sauce. \$15

### SHRIMP QUESADILLA

Wild Florida Shrimp, caramelized onions, cheddar, scallions, and cilantro. \$15

## HOUSE-MADE SOUP

*Available by the Cup or Bowl*

Lobster Bisque - \$8 / \$11

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

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

Please note that our gluten free items may be cooked on shared equipment. 

Please advise your server of any dietary restrictions.

## SANDWICHES (UNTIL 4PM)

*Your choice of Cole Slaw, French Fries, Tater Tots, Potato Salad, Peas & Rice, Seaweed Salad, Steamed Fresh Vegetables, or House Salad.*

*Sub Outer Aisle Cauliflower Thins (keto/GF) instead of a bun or split-top roll for \$2.*

### CATCH OF THE DAY SANDWICH

Your choice. Grilled, fried, or blackened.

Dolphin \$22 / Grouper \$22

Cod \$15 (Cod available fried only)

### CRUNCHY GROUPER SANDWICH

Fried with almond & cornflake breading. Topped with Swiss Cheese. \$22

### SPLIT-TOP ROLLS

Fried Florida Rock Shrimp - \$15

Key West Pink Shrimp Salad - \$15

Fried Gulf Oysters - \$20

American Albacore Tuna Salad - \$13

### CHEESEBURGER

Half-pound Angus cheeseburger served with your choice of cheese. \$12

### CHICKEN SANDWICH

Grilled, blackened, or fried. \$12

### ALL-BEEF HOT DOG

Served on a toasted split-top roll. \$10

## SALADS

**Add to the salad of your choice:**

*Grilled Chicken - \$8*

*Grilled Grouper or Dolphin - \$12*

*Grilled Salmon - \$10*

*Grilled Shrimp - \$12*

*Lump Crabmeat - \$20*

*Scoop of Lobster Salad - \$25*

*Scoop of Shrimp Salad - \$12*

*Scoop of Tuna Salad - \$8*

*Seared Yellowfin Tuna - \$17*

### SHRIMP & CRAB LOUIE

Lump Crabmeat, Key West Pink Shrimp, asparagus, radishes, tomatoes, and hard-boiled eggs over a bed of tender Bibb lettuce. Served with our creamy Louie dressing. \$35

### BLT WEDGE

Iceberg wedge with Bleu cheese, bacon, tomato, red onion, and house-made Buttermilk Ranch dressing. \$12

### CAESAR SALAD

Traditional Caesar with Parmesan cheese and croutons. \$14

### HOUSE SALAD

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

## STONE CRAB CLAWS

*Florida Stone Crab season is from October 15 through May 1. Available in appetizer or entrée sized portions. ALWAYS FRESH... never frozen!*

### STONE CRAB APPETIZERS

*Stone Crab Claw Appetizers are cracked to order and served with our own Mustard Sauce.*

MEDIUM STONE CRAB CLAW APPETIZER

LARGE STONE CRAB CLAW APPETIZER

### STONE CRAB ENTREES

*Stone Crab Claw Entrées are cracked to order and served with our own Mustard Sauce, Cole Slaw, and your choice of one additional side item.*

1-LB MEDIUM STONE CRAB CLAW ENTREE

2-LB MEDIUM STONE CRAB CLAW ENTREE

1-LB LARGE STONE CRAB CLAW ENTREE

2-LB LARGE STONE CRAB CLAW ENTREE

## JUMBO & COLOSSAL STONE CRAB CLAWS ARE SOLD BY THE PIECE.

All Stone Crab Claws are sold at Market Price. Ask your server for today's pricing. Pair with Syltbar Prosecco!

## RAW BAR

**Clams or Oysters shucked to order and 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\*

## FROM THE STEAMER

**Served with drawn butter**

Snow Crab Clusters - \$30 / lb

Littleneck Clams - \$12 / dozen

Middleneck Clams - \$12 / dozen

Maine Lobsters - Market Price

King Crab Legs - Market Price

Ipswich Clams - \$17 / lb  
(in wine broth and served with bread)

*\*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.*

**COD & CAPERS SEAFOOD**



## MAIN PLATES

### FISH & CHIPS (Dine-in recommended)

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

### GRILLED ROSEMARY SHRIMP

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

**The following Main Plates include your choice of two side items. For asparagus, Twice Baked Potato, or Caesar, add \$2.**

**Add to your Main Plate:**

Grilled Shrimp Skewer - \$12

Crab Cake - \$13

Spiny Lobster Tail - \$18

### LOBSTER ROLL

A quarter-pound of freshly-steamed, hand-picked Maine Lobster meat tossed in a light lemon-mayo dressing. Served in a toasted New England split-top roll. \$32

### HOGFISH MEUNIERE

Fresh Hogfish fillet sautéed with lemon, white wine, and butter. \$32  
Topped with wild Florida Shrimp - \$38

### GRILLED ATLANTIC SALMON

Simply grilled, blackened, or brushed with Maple-Dijon Glaze. \$27

### PICCATA

Served with a lemon-butter wine sauce, artichoke hearts, mushrooms, and capers. Grouper or Cod \$32 / Chicken \$22  
Top with wild Florida Shrimp - \$6

### CRACKED CONCH

Turks & Caicos Conch lightly breaded and fried. Served with Man-O-War Sauce. \$35

### CRAB CAKES

Our famous Crab Cakes (2) sautéed and served with Mustard Sauce. \$32

### SESAME-SEARED TUNA

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

### FLORIDA KEY WEST PINK SHRIMP

Wild Florida Key West Pink Shrimp fried, grilled, or blackened. Served with your choice of dipping sauce. \$26

### LEMON-AIOLI GROUPEL OR COD

Fresh Florida Grouper or Boston Day-Boat Cod topped with our own Lemon-Garlic Aioli and baked with a Panko crust. \$32

### LOBSTER BITES

Tender pieces of local Spiny Lobster lightly breaded and fried. Served with Man-O-War Sauce. \$32

### REEF & BEEF

Grilled premium Angus beef tenderloin tips and a grilled or roasted local Spiny Lobster tail. Served with drawn butter. \$37  
Add our Crab Cake Stuffing - \$8

### PAN-FRIED SNAPPER

Fresh Florida Snapper fillet with a Panko-Parmesan crust. Served with Lemon-Dill Sauce. \$30

### FRIED OYSTER PLATE

Hand-breaded Gulf Oysters with your choice of Tartar or Cocktail Sauce. \$35

### LOCAL SPINY LOBSTER TAILS

Grilled or roasted and served with drawn butter. Single Tail \$30 / Twin Tails \$52  
Add our Crab Cake stuffing for \$6 per tail.

## PASTA

### SHRIMP SCAMPI

Wild Florida Key West Pink Shrimp sautéed with mushrooms, garlic, lemon, butter, and white wine. Served over linguine. \$27

### SEAFOOD POMODORO

Wild Florida Key West Pink Shrimp, wild Bay Scallops, Prince Edward Island Mussels, and Clams simmered in a Basil Pomodoro Sauce. Served over linguine. \$27

### SCALLOPS DIJON

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

### PENNE A LA VODKA

Penne pasta tossed in a creamy tomato sauce. Topped with Parmesan cheese. With Key West Pink Shrimp - \$27  
With Chicken Breast - \$23

### CITRUS-GARLIC SHRIMP PASTA

Wild Florida Shrimp, Key Lime Butter, tomatoes, green onions, and Parmesan cheese tossed with linguine. \$20

## BASKETS (UNTIL 4PM)

### 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. \$20

### FRIED CLAM BASKET

Clam strips served with Hush Puppies, Cole Slaw, and Tartar Sauce. \$18

## 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 - \$6  
Sautéed or Steamed Asparagus - \$6  
Twice Baked Potato - \$6  
Hush Puppies - \$4

## DESSERT & COFFEE

Key Lime Pie - \$8  
Seasonal Cheesecake - \$9  
NY-Style Cheesecake - \$9  
Chocolate Lava Cake - \$9  
Chocolate Mousse - \$9  
Lemon Mousse - \$9  
Coffee - \$4  
Cappuccino - \$5  
Espresso - \$4

## BEVERAGES

Evian (750 ml) - \$7  
San Pellegrino (750 ml) - \$6  
Iced Black Tea - \$3  
Arnold Palmer - \$3  
Hot Tea - \$3  
Milk (12oz) - \$3  
Coca-Cola (12oz) - \$3  
Diet Coke (12oz) - \$3  
Sprite (12oz) - \$3  
Ginger Ale (12oz) - \$3  
Lemonade - \$3  
‘Giving Juice’ Fruit Juice Box - \$3

## BEER & WINE

Please see our Beer & Wine Menu for a complete selection.

## PLEASE REQUEST SEPARATE CHECKS WHEN ORDERING.

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

## HOURS

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

*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions.*

