

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

THIS MENU IS IN EFFECT 4/14/25 THROUGH 4/19/25

SMALL PLATES

LOBSTER QUICHE

Maine Lobster, leeks, roasted red peppers, spinach, Swiss cheese, and fluffy eggs in a flaky pastry crust.

\$6 per slice / \$24 per whole

SHRIMP FRITTERS

Fluffy fritters with shrimp, black beans and corn.
Served with Sriracha Aioli dipping sauce.

\$12.95

ENTREES

LEMON – AIOLI COD

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

\$22.95

HORSERADISH SALMON

Atlantic Salmon roasted with a horseradish crust.
Served with au gratin potatoes and asparagus.

\$20.95

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