

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 9/9/24 THROUGH 9/14/24

SMALL PLATES

LOBSTER QUESADILLA

Maine lobster meat, roasted corn, black beans, and cheese wrapped in a crispy flour tortilla.

\$16.95

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

CHILI-GLAZED SALMON

Atlantic Salmon roasted with a sweet Thai chili glaze. Served with roasted red potatoes and asparagus.

\$20.95

GRILLED SWORDFISH

Fresh local Swordfish simply seasoned and grilled. Served with Bahamian peas & rice and plantains.

\$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