

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. \$28

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

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 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 GROUPE 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 - \$18

Scoop of Lobster Salad - \$35

Scoop of Shrimp Salad - \$12

Scoop of Tuna Salad - \$8

Seared Yellowfin Tuna or Scallops - \$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. \$32

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 Café 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 - Café Price

King Crab Legs - Café 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.*

**CODE
CAPERS SEAFOOD**

FISH MARKET PLATE

You select fresh fish, seafood, or meat from the Marketplace. We bake, fry, sauté, or grill it. \$15 per preparation in addition to the cost of your selection. Served with your choice of two side items. (16 ounce maximum)

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 steamed, hand-picked Maine Lobster meat tossed in a light lemon mayo dressing. Served in a toasted New England split-top roll. MARKET PRICE

HOGFISH MEUNIERE

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

ATLANTIC SALMON

Simply grilled, blackened, Maple-Dijon Glazed, or Horseradish Crusted. \$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, 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

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
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.

