

# 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](http://www.codandcapers.com)

**THIS MENU IS IN EFFECT 9/3/24 THROUGH 9/7/24  
CLOSED MONDAY 9/2/24 FOR LABOR DAY**

### SMALL PLATES

#### PEI MUSSELS

Fresh Prince Edward Island mussels simmered with Andouille sausage, artichokes, and spinach in a light tomato broth.

**\$12.95**

#### LOBSTER QUICHE

Maine lobster meat, fluffy eggs, sundried tomatoes, broccoli rabe, and cheese blended in a pastry shell.

**\$6.00 per slice / \$24.00 per whole**

### ENTREES

#### PESTO COD

Fresh Boston cod fillet roasted with a pesto crust. Served with brown rice quinoa blend and vegetables.

**\$22.95**

#### LINGUINE WITH CLAMS

Traditional linguine with clam sauce.

**\$18.95**

### 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