

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 3/10/25 THROUGH 3/15/25

SMALL PLATES

SALMON CAKES

Poached salmon fillet flaked and blended with dill, capers, onions & peppers. Breaded and fried.

\$4.50 each

OCTOPUS SALAD

Grilled Mediterranean Octopus, artichokes, potatoes, olives, and sundried tomatoes in a lemon-garlic vinaigrette.

\$13.95

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

ENTREES

ALMOND CRUSTED SALMON

Atlantic Salmon fillet with a crispy almond crust. Served with potatoes au gratin and steamed broccoli.

\$20.95

GRILLED JUMBO SHRIMP

Wild Shrimp marinated and grilled. Served with saffron risotto and sautéed French green beans.

\$24.95

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