

COD & CAPERS SEAFOOD

1201 U.S. Highway One - North Palm Beach, FL 33408 • (561) 622-0963 • www.codandcapers.com



Dinner Menu

Appetizers

Crab Cake
Our own recipe with Mustard Sauce. \$17

Crabmeat Cocktail 
Colossal Lump with Lemon-Garlic Aioli. \$30

Prince Edward Island Mussels 
With your choice of garlic, white wine, and butter or Marinara Sauce. \$16

Shrimp Cocktail 
Freshly steamed and chilled. \$15

Fried Florida Rock Shrimp
Served with Man-O-War Sauce. \$16

Shrimp Quesadilla
Wild Florida Shrimp, caramelized onions, cheddar, scallions, and cilantro. \$16

Old Bay Peel & Eat Shrimp 
Key West Pink Shrimp with Old Bay. Served chilled with Cocktail Sauce. \$16

Fried Oysters
Hand-breaded Gulf Oysters with your choice of Tartar or Cocktail Sauce. \$22

Conch Fritters
Served with Man-O-War Sauce. \$16

Cracked Conch
Turks & Caicos Conch lightly breaded and fried. Served with Man-O-War Sauce. \$18

Signature Fried Calamari 
Squid steak cut into thin strips, dusted in cornmeal breading, and fried. Served with Lemon-Garlic Aioli. \$14

Sautéed Calamari 
Squid steak strips and tentacles, cherry tomatoes, and capers sautéed with garlic, herbs, wine, butter, and olive oil. \$14

House-Made Smoked Fish Dip
Served with Captain's Wafers. \$10

Fried Clam Strips
Hand-breaded sliced North Atlantic surf clams. Served with Cocktail Sauce. \$14

Salads

Add to the salad of your choice:
Grilled Chicken - \$10
Grilled Dolphin - \$13
Grilled Salmon - \$10
Grilled Shrimp - \$12
Scoop of Lobster Salad - \$26
Scoop of Shrimp Salad - \$12

Grilled Romaine Wedge 
Grilled Romaine heart with Bleu cheese, bacon, tomato, pickled red onion, and Avocado Ranch dressing. \$14

Caesar Salad
Traditional Caesar with Parmesan cheese and croutons. \$12

House Salad 
Mixed baby greens, tomatoes, red onions, carrots, and your choice of dressing. \$12 (Vegan)

Dressings: Caesar, Citrus Vinaigrette, Balsamic, Avocado Ranch, 1000 Island

Soup

Available by the Cup or Bowl
Lobster Bisque - \$8 / \$11
N.E. Clam Chowder - \$6 / \$9
Soup of the Day - \$6 / \$9

Raw Bar

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 *

**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.*

From the Steamer

Served with drawn butter:

Snow Crab Clusters - \$32 / lb
Maine Lobsters - Café Price
King Crab Legs - Café Price

In wine broth and served with bread:

Littleneck Clams - \$16 / dozen
Middleneck Clams - \$16 / dozen
Ipswich Clams - \$24 / lb

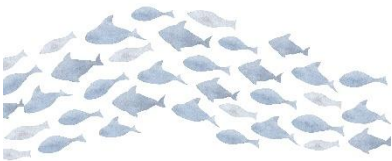


Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.

Updated 9/25/26

Fish Market Plate

Choose fresh fish, seafood, or meat from the Marketplace.
Have it prepared baked, fried, sautéed, or grilled.
\$15 per preparation, plus the cost of your selection.
Served with two side items.
(16 ounce maximum)



Menu items may be cooked on shared equipment. Please advise your server of any allergies or dietary restrictions.

Main Plates

Fish & Chips

(Dine-in recommended)

Fresh New England Day-Boat Cod
beer battered and fried. Served with
French Fries and Tartar Sauce. \$23

Grilled Rosemary Shrimp

Wild Key West Pink Shrimp grilled with
lemon, rosemary, and garlic. Served over
polenta and tomato broth with your
choice of one additional side. \$27

Blackened Cauliflower Steak

Served with herb quinoa, vegetable
medley, blistered tomatoes,
and salsa verde. \$26 *(Vegan)*

The following Main Plates include
your choice of two side items.
Some side items incur a \$2 surcharge.

Add to your Main Plate:

Grilled Shrimp Skewer - \$12

Crab Cake - \$15

Spiny Lobster Tail - \$24

Lobster Roll

A quarter-pound of Maine Lobster meat.
Available cold with light lemon mayo
dressing **or** warm with drawn butter.
Served in a toasted split-top roll. \$33
Request a GF roll for \$2.

Hogfish Meuniere

Fresh Hogfish fillet sautéed with lemon,
white wine, and butter. \$34
Topped with wild Florida Shrimp - \$38

Atlantic Salmon

Simply grilled, blackened, Maple-Dijon
Glazed, or Horseradish Crusted. \$27
(Gluten-free available)

Crab Cakes

Our famous Crab Cakes (2) sautéed and
served with Mustard Sauce. \$38

Key West Pink Shrimp

Wild Jumbo Key West Pink Shrimp fried,
grilled, or blackened. Served with your
choice of dipping sauce. \$26
(Gluten-free available)

Piccata

Served with a lemon-butter wine sauce,
artichoke hearts, mushrooms, and capers.
Grouper \$36 / Salmon \$30

Surf & Turf

Beef tenderloin tips paired with a grilled or
roasted local Spiny Lobster tail. Served with
drawn butter and salsa verde. \$39
Add our Crab Cake Stuffing - \$8

Sesame-Seared Tuna

Fresh local Yellowfin Tuna seared with a
sesame seed crust. Served with soy sauce,
wasabi, and pickled ginger. \$30

Lemon-Aioli Grouper or Cod

Fresh Florida Grouper or Boston Cod baked
with our own Lemon-Garlic Aioli crust.
Cod \$32 / Grouper \$36

Pan-Fried Snapper

Fresh Florida Snapper fillet sautéed with
a Panko-Parmesan crust. Served with
Dill Sauce. \$32

Fried-Oyster Plate

Hand-breaded Gulf Oysters with your
choice of Tartar or Cocktail Sauce. \$39

Half-Roasted Chicken

Half chicken confit roasted to a crispy
finish. Served with salsa verde. \$26

Pasta

Request GF pasta for \$2.

Salmon Penne

Seared Atlantic Salmon, artichokes, cherry
tomatoes, onions, shallots, and herbs in a
sun-dried tomato pesto cream sauce. \$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. \$28

Scallops Dijon

Fresh George’s Bank Sea Scallops
pan-seared with shallots, mushrooms,
and spinach in a Dijon-Cream Sauce.
Served over linguine. \$32

Citrus-Garlic Shrimp Pasta

Wild Florida Shrimp, Key Lime butter,
tomatoes, green onions, and Parmesan
cheese tossed with linguine. \$22



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 - \$4
- Sautéed or Steamed Asparagus - \$6
- Twice Baked Potato - \$6
- Hush Puppies - \$4
- Seasonal Fruit Salad - \$4
- Broccoli Quinoa Salad w Bacon - \$4

Dessert & Coffee

(All desserts made in-house)

- Key Lime Pie - \$8
- NY-Style Cheesecake - \$9
- Seasonal Cheesecake - \$9
- Flourless Chocolate Cake - \$11
- Chocolate Mousse - \$9
- Pistachio Mousse - \$9
- Lemon Mousse - \$9
- Crème Brulee - \$9
- Coffee - \$4

Beverages

- San Pellegrino (750 ml) - \$6
- Iced Black Tea - \$3
- Arnold Palmer - \$3
- Hot Tea - \$3
- Milk - \$3
- Coca-Cola (12oz) - \$3
- Diet Coke (12oz) - \$3
- Sprite (12oz) - \$3
- Ginger Ale (12oz) - \$3
- Root Beer (12oz) - \$3
- Lemonade - \$3
- Fruit Juice Box - \$3

Beer & Wine Menu Available

Please request separate
checks when ordering.

- Sharing charge - \$8
- Corkage fee - \$15 per bottle
- Cake service - \$2 per person
(\$10 max cake service charge)
- For parties of 6 or more, a gratuity of
18% may be added to the final bill.

Hours

- Monday & Tuesday
Seating guests from 11am - 5pm
- Wednesday through Saturday
Seating guests from 11am - 8pm

Menu modifications are limited to ensure the
quality and integrity of our chef-crafted dishes.