

# 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 5/12/25 THROUGH 5/17/25**

### SMALL PLATES

#### BAKED STUFFED CLAMS

Half-shell clams baked with a savory herb stuffing.

**\$3.50 each**

#### P.E.I. MUSSELS

Prince Edward Island Mussels simmered with fire roasted tomatoes, spinach & chipotle cream sauce.

**\$12.95**

### ENTREES

#### PECAN-CRUSTED HALIBUT

Fresh wild Halibut with a crispy pecan crust.  
Served with grilled vegetables and sweet potatoes.

**\$24.95**

#### SHRIMP CAVATELLI

Cavatelli pasta, wild Key West Pink Shrimp, broccoli rabe, and roasted red peppers tossed in a light tomato broth.

**\$20.95**

### 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