

# 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 3/27/23 THROUGH 4/1/23**

### SMALL PLATES

#### SHRIMP & CORN FRITTERS

Shrimp and roasted corn fritters.  
Served with sriracha aioli dipping sauce.

**\$12.95**

#### BAKED STUFFED OYSTERS

Half-shell oysters baked with sausage,  
mushrooms, escarole, and cheddar cheese.

**4 for \$9**

### ENTREES

#### GRILLED SWORDFISH

Fresh local Swordfish gently grilled.  
Served with three-potato hash, asparagus,  
and black olive salsa.

**\$22.95**

#### SEAFOOD PAELLA

Shrimp, scallops, mussels, clams, and lobster  
nestled in saffron rice with green peas.

**\$28.95**

### 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