

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 4/6/26 THROUGH 4/11/26

SMALL PLATES

BAKED STUFFED OYSTERS

Half-shell oysters baked with sausage, broccoli rabe, roasted red peppers, and cheddar cheese.

4 for \$9.00

SESAME – SEARED TUNA

Yellowfin Tuna seared with a tuxedo sesame seed crust. Served with pickled ginger, wasabi, soy sauce, and seaweed salad.

\$14.95

ENTREES

BRONZED SALMON

Fresh Atlantic Salmon fillet lightly seasoned and seared until perfectly bronzed. Served with Swiss Chard and polenta.

\$20.95

GRILLED DOLPHIN

Fresh Dolphin fillet marinated and grilled. Served with black beans & rice and sweet plantains.

\$22.95

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