

# COD & CAPERS SEAFOOD

1201 U.S. Highway One - North Palm Beach, FL 33408 • (561) 622-0994 • [www.codandcapers.com](http://www.codandcapers.com)

Fresh Seafood Since 1984

## APPETIZERS & SMALL PLATES

### CRAB CAKE

Our famous handmade Crab Cake sautéed and served with our own Mustard Sauce. \$13

### CRABMEAT COCKTAIL

Colossal Lump Crabmeat served with Lemon-Garlic Aioli. \$18

### PRINCE EDWARD ISLAND MUSSELS

Fresh Mussels steamed with your choice of garlic, white wine, and butter or Coconut Curry sauce. Served with bread. \$10

### SHRIMP COCKTAIL

Succulent steamed Shrimp served with our own Cocktail Sauce. \$12

### FRIED IPSWICH CLAMS

New England Ipswich Clams lightly breaded and fried. Served with Tartar Sauce. Market Price

### CRACKED CONCH APPETIZER

Tender Caicos Conch lightly breaded and fried. Served with Bahamian Man-O-War Sauce. \$13

### FRIED CLAM STRIPS

A half-pound of meaty, tender Clam Strips hand-breaded and fried. Served with Tartar Sauce. \$9

### SIGNATURE CALAMARI

Tender Squid Steak cut into thin strips, dusted in light cornmeal breading, and deep-fried. Served with Lemon-Garlic Aioli. \$12

### COD & CAPERS CRABBY POTATO

Potatoes & Bacon whipped until fluffy, topped with Jumbo Lump Crabmeat & Gruyere cheese, and baked until golden and bubbly. \$12

### FRIED ROCK SHRIMP

Florida Rock Shrimp lightly breaded and fried. Served with Bahamian Man-O-War Sauce. \$14

### CONCH FRITTERS

Six fritters loaded with tender Conch. Served with Bahamian Man-O-War Sauce. \$12

### SMOKED FISH DIP

Our house-made Smoked Fish Dip served with Captain's Wafers. \$10

### OLD BAY PEEL & EAT SHRIMP

Key West Pink Shrimp steamed with Old Bay and served chilled with Cocktail Sauce. \$12

## STONE CRAB CLAWS

*Florida Stone Crab season is from October 15 - May 15. Available in Appetizer or Entrée sized portions. Our Stone Crab Claws are ALWAYS fresh... never frozen!*

**Stone Crab Claw Appetizers are cracked to order and served with our own Mustard Sauce.**

**Medium Stone Crab Claw Appetizer**  
**Large Stone Crab Claw Appetizer**

**Stone Crab Claw Entrées are cracked to order and served with our own Mustard Sauce, Cole Slaw, and your choice of one additional side item.**

**1-lb. Medium Stone Crab Claw Entrée**  
**2-lb. Medium Stone Crab Claw Entrée**  
**1-lb. Large Stone Crab Claw Entrée**  
**2-lb. Large Stone Crab Claw Entrée**

**Jumbo & Colossal Stone Crab Claws are sold by the piece.**

**All Stone Crab Claws are sold at Market Price. Ask your server for today's pricing. Pair with Syltbar Prosecco!**

## SALAD

*Add to the salad of your choice:*  
*Grilled Chicken Breast - \$6*  
*Grilled Grouper or Dolphin - \$10*  
*Grilled Salmon - \$8*  
*Grilled Shrimp - \$10*  
*Lump Crabmeat - \$10*  
*Scoop of Lobster Salad - \$20*  
*Scoop of Shrimp Salad - \$10*  
*Scoop of Tuna Salad - \$6*  
*Seared Tuna - \$10*

### SHRIMP & CRAB LOUIE

Lump Crabmeat, Key West Pink Shrimp, asparagus, sliced radishes, tomatoes, and hard-boiled eggs over a bed of tender Bibb lettuce. Served with our creamy Louie dressing. \$28

### BLT WEDGE

Iceberg lettuce wedge with Bleu cheese, bacon, tomato, and house-made Buttermilk Ranch dressing. \$8

### CAESAR SALAD

Traditional Caesar Salad with Parmesan cheese and croutons. \$8

### HOUSE SALAD

Greens, tomatoes, red onions, carrots, and your choice of dressing. \$8

## RAW BAR

Clams or Oysters shucked to order and served on the half-shell with lemons and your choice of sauce. Order by the half-dozen.

**Clams - \$8 per 1/2 dozen (any size)**

*Ask for today's selection of Oysters.*

## FROM THE STEAMER

**Served with drawn butter**

Snow Crab - \$25 / lb  
Littleneck Clams - \$10 / dz  
Middleneck Clams - \$10 / dz  
Maine Lobster - Market Price  
King Crab Legs - Market Price  
  
Ipswich Clams - \$17 / lb  
(in wine broth served with bread)

## SIDES

Bahamian Peas & Rice - \$4  
Cole Slaw - \$3  
Steamed Fresh Vegetables - \$4  
Seaweed Salad - \$4  
Blue Bird or Classic Potato Salad - \$4  
French Fries - \$4  
Tater Tots - \$4  
Baguette - \$1  
House Salad or Caesar Salad - \$4  
Asparagus - \$6  
Twice Baked Potato - \$6  
Hush Puppies - \$3

## SOUP

**Available by the Cup or Bowl**

Lobster Bisque - \$8 / \$11  
N.E. Clam Chowder - \$6 / \$9  
Soup of the Day - \$6 / \$9

*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.*

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## LUNCH MENU (SERVED FROM 11AM – 5PM)

### MAIN PLATES

#### FISH & CHIPS

Fresh New England Day-Boat Cod beer battered and deep fried. Served with French fries and our own Tartar Sauce. \$19

**The following Main Plates include your choice of one side item (for Asparagus or Twice Baked Potato add \$2):**

#### FISH MARKET PLATE

You select it in our Marketplace. We bake, fry, sauté, or grill it. \$14 per person in addition to the cost of your selection. **(16 oz. max - No sharing)**

#### HOGFISH MEUNIERE

Fresh Hogfish fillet sautéed with lemon, white wine, and butter sauce. \$20

#### PAN-ROASTED OR GRILLED SALMON

Fresh Atlantic Salmon fillet with Maple Dijon Glaze served pan-roasted or grilled. \$15

#### PICATTA (GROUPEL, COD, OR CHICKEN)

Your choice of protein served with a lemon-butter wine sauce, artichoke hearts, mushrooms, and capers. Grouper or Cod \$25 / Chicken \$16

#### CRACKED CONCH

Tender Turks & Caicos Conch lightly breaded and fried. Served with Man-O-War Sauce. \$20

#### CRAB CAKES

Our famous handmade Crab Cakes (2) sautéed and served with our own Mustard Sauce. \$25

#### GRILLED TUNA OR SWORDFISH STEAK

Fresh Yellowfin Tuna or local Swordfish steak gently seasoned and grilled. \$20

#### FRIED SHRIMP

Wild American Shrimp lightly breaded and fried. Served with Cocktail Sauce. \$21

### PASTA

#### SEA SCALLOP PRIMAVERA

Fresh Sea Scallops and seasonal vegetables tossed in a light cream sauce. Served over linguine. \$20

#### SHRIMP SCAMPI

Wild American Shrimp sautéed with mushrooms, garlic, lemon, butter, and wine. Served over linguine. \$20

#### SEAFOOD POMODORO

Wild American Shrimp, Bay Scallops, Mussels, and Clams simmered in Basil Pomodoro Sauce. Served over linguine. \$22

### SANDWICHES

*All Sandwiches & Rolls are served with your choice of Cole Slaw, French Fries, Tater Tots, Classic Potato Salad, Blue Bird Potato Salad, Peas & Rice, Seaweed Salad, Steamed Fresh Vegetables, or Side Salad.*

#### LOBSTER ROLL

Freshly steamed, hand-picked Maine Lobster meat tossed in a light lemon-mayo dressing. Served in a New England split-top roll. \$24

#### NEW ENGLAND SPLIT-TOP ROLLS

Fried Florida Rock Shrimp - \$15

Key West Pink Shrimp Salad - \$13

Fried Gulf Oysters - \$17

Sautéed Sea Scallops - \$13

Fried Sea Scallops - \$15

#### CATCH OF THE DAY SANDWICH

Your choice of fresh Dolphin (Mahi) or Grouper fillet grilled, fried, or blackened. Served on a bun with lettuce, tomato, and onion. Market Price

#### FRESH FISH SANDWICH

Fresh Tilapia grilled, blackened, or fried. Served on a bun with lettuce, tomato, and onion. \$11

#### CRUNCHY GROUPEL SANDWICH

Fresh local Grouper coated with our almond & cornflake breading, flash-fried, and topped with Swiss Cheese. Served on a bun with lettuce, tomato, and onion. \$20

#### TUNA MELT

Four own Albacore 'American Tuna' Salad served open-faced on an English Muffin with tomato and your choice of cheese. \$12

#### CHEESEBURGER

Half-pound Angus beef patty grilled and topped with your choice of cheese. Served on a bun with lettuce, tomato, and onion. \$11

#### CHICKEN SANDWICH

Your choice of a grilled, blackened, or fried Chicken Breast served on a bun with lettuce, tomato, and onion. \$10

#### HOT DOG

All-beef Hebrew National hot dog served on a toasted split-top roll. \$8

### BEVERAGES

Evian (750 ml) - \$7

San Pellegrino (750 ml) - \$6

Iced Black Tea - \$2

Flavored Iced Tea - \$2

Arnold Palmer - \$2

Hot Tea - \$2

Milk (12 oz) - \$2

Coca-Cola (12 oz) - \$2

Diet Coke (12 oz) - \$2

Sprite (12 oz) - \$2

Ginger Ale (12 oz) - \$2

Lemonade (12 oz) - \$2

Fruit Juice Box - \$2

Coffee - \$2

Cappuccino - \$4.50

Espresso - \$3.50

### BEER & WINE

Please see our Beer & Wine Menu for a complete listing.

### DESSERT

Key Lime Pie - \$5

NY Style Cheesecake - \$6

Chocolate Lava Cake - \$9

Lemon Mousse - \$6

Chocolate Mousse - \$6

**Monday - Tuesday:**

**Seating guests from 11am - 5pm**

**Wednesday - Saturday:**

**Seating guests from 11am - 8pm**

**Please request separate checks upon ordering. Sharing charge is \$5. Corkage fee is \$15. Cake service is \$2 per person with a \$10 maximum fee.**

*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness. Please alert your server if you have special dietary restrictions.*

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