

# COD & CAPERS SEAFOOD

1201 U.S. Highway One - North Palm Beach, FL 33408 • (561) 622-0994 • 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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## DINNER MENU (SERVED FROM 5PM - 8PM)

### MAIN PLATES

#### FISH & CHIPS

Fresh New England Day-Boat Cod beer battered and deep fried. Served with French fries and our own Tartar Sauce. \$21

#### GRILLED ROSEMARY SHRIMP



Wild American Shrimp gently grilled with lemon, rosemary, and garlic. Served over grilled polenta with your choice of one additional side. \$25

#### SEA SCALLOPS DIJON



Fresh George's Bank Sea Scallops pan-seared with shallots, mushrooms, and spinach. Served with your choice of one additional side. \$27

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

### FISH MARKET PLATE

You select it in our Marketplace. We bake, fry, sauté, or grill it. \$15 per person in addition to the cost of your selection. **(16 oz. max - No sharing.)**

#### ROASTED FLORIDA LOBSTER



Your choice of a whole Lobster (when in season) or a Lobster Tail. Served with drawn butter. Add our Crab Cake stuffing for \$8. Market Price

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

Your choice of protein served with a lemon-butter wine sauce, artichoke hearts, mushrooms, and capers. Grouper or Cod \$30 / Chicken \$20

#### CRACKED CONCH

Tender Turks & Caicos Conch steak lightly breaded and fried. Served with Bahamian Man-O-War Sauce. \$25

#### CRACKED LOBSTER

Tender pieces of Florida Lobster tail meat lightly breaded and fried. Served with Bahamian Man-O-War Sauce. \$30

#### CRAB CAKES

Our famous handmade Crab Cakes (2) sautéed and served with our own Mustard Sauce. \$28

#### SESAME-SEARED TUNA



Fresh Yellowfin Tuna coated with Sesame Seeds and seared. Served with Soy Sauce, Wasabi, and Pickled Ginger. \$25

#### FRIED SHRIMP

Wild American Shrimp lightly breaded and fried. Served with Cocktail Sauce. \$24

#### GRILLED MAPLE DIJON SALMON

Fresh Atlantic Salmon grilled with a Maple Dijon glaze. \$23

#### LOBSTER ROLL

Freshly steamed, hand-picked Maine Lobster meat tossed in a light lemon-mayo dressing. Served in a New England split-top roll. \$26

#### LEMON AIOLI GROUPEL OR COD

Fresh Florida Grouper or Boston Day Boat Cod topped with our own Lemon Aioli and baked with a Panko crust. \$30

#### PAN-FRIED SNAPPER

Fresh Snapper fillet with a Panko-Parmesan crust. Served with Lemon-Dill Sauce. \$28

#### HOGFISH MEUNIERE

Fresh Hogfish fillet dusted in flour and sautéed in lemon, butter, and white wine. Topped with wild Florida Shrimp. \$32

#### TIPS & TAIL



Grilled Premium Angus beef tenderloin tips and a broiled Florida Lobster tail. Served with drawn butter and Béarnaise Sauce. Market Price

#### FRIED OYSTER PLATE

Tender Gulf Oysters lightly breaded and fried. Served with Tartar or Cocktail Sauce. \$29

### PASTA & RISOTTO

#### PAN-SEARED CHILEAN SEA BASS



M.S.C. Certified Sustainable Chilean Sea Bass over risotto with asparagus tips and Citrus Beurre Blanc. Market Price

#### SEA SCALLOPS PRIMAVERA

Fresh George's Bank Sea Scallops and seasonal vegetables tossed in a light cream sauce over linguine. \$25

#### FLORIDA LOBSTER RISOTTO



Florida Lobster meat sautéed with shallots, Parmesan cheese, and asparagus in a creamy citrus risotto. \$29

#### SHRIMP SCAMPI

Wild American Shrimp sautéed with mushrooms, garlic, lemon, butter & white wine. Served over linguine. \$25

#### SEAFOOD POMODORO

Wild American Shrimp, Bay Scallops, Price Edward Island Mussels, and Clams simmered in Basil Pomodoro Sauce. Served over linguine. \$25

#### ADD TO ANY MEAL:

South African Lobster Tail - \$20  
Oscar - \$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 \$5. Corkage fee \$15. Cake service \$2 per person with a \$10 maximum.**

*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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