



APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 12.49

SMOKED TUNA DIP **NEW**

Smoked yellowfin tuna, sweet&sour pickles, Honey Bourbon pickled veggies and pita chips 10.99

SHRIMP & TASSO JALAPEÑOS

Fried jalapeño's stuffed with shrimp and tasso filling, pickled cabbage, parmesan cheese, verde ranch 9.49

HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 13.99

BAYOU BROCCOLI® *Since 1983*

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 10.49

JAZZY WINGS

Whole chicken wings seasoned and fried. Served with homemade cheddar bleu cheese or ranch dressing 12.99

CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese 12.99

BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 11.49

CRAB STUFFED BEIGNETS

Crabcakes hand-dipped in tempura batter with remoulade dressing 10.99

SOUPS & SALADS

CORN & CRAB BISQUE *Cup 5.99 | Bowl 8.49*

Lump crabmeat, corn and green onions in a sweet cream bisque

CAJUN GUMBO YA YA *Since 1983*

Cup 5.99 | Bowl 8.49 Classic cajun roux, loaded with shrimp and crawfish

CRAB & AVOCADO STACK **EF**

Jumbo lump crab meat, Roma tomato, avocado, red onion, cilantro, honey lemon vinaigrette 16.99

SEAFOOD LOUIS **NEW**

Boiled shrimp, jumbo lump crab meat, boiled eggs, asparagus, grape tomato, spring mix, louis dressing 17.99

CAESAR SALAD 10.49

PENTHOUSE SALAD®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing
Small 6.99 | 11.49

Add To Salad:

Chicken (grilled or fried) 3.99

Shrimp (grilled or fried) 4.99

Salmon (grilled or blackened) 9.99

Cup of Soup 2.99

ENTRÉES

SOUTHERN FRIED PORK **NEW**

Biscuit crusted cushion pork cutlets, cajun corn, ham&bacon green beans, andouille gravy, hot sauce, green onions 14.99

GARDEN CHICKEN **EF**

Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce 13.99

FRITES & GRILLADE **NEW**

Pan fried veal, sauteed mushrooms, grillade gravy, garlic parmesan fries 14.99

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) 14.49

TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 13.99

CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 14.99

CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 14.79

SEAFOOD DISHES

CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 17.49

SEAFOOD LOUIS

Boiled shrimp, jumbo lump crab meat, boiled eggs, asparagus, grape tomato, spring mix, louis dressing 17.99

EGGPLANT PIROGUE® *Since 1983*

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws, angel hair pasta 15.99

BUTTERFLIED SHRIMP CREOLE

Jumbo butterflied Gulf shrimp, tasso, andouille sausage, okra, stewed tomatoes, seasoned rice 14.99

VEAL COPELAND **IT'S BACK!**

Milk-fed veal, spiced and panéed, Gulf shrimp, tasso (spiced pork), in a creamy sauce served over linguine 18.59

CRAWFISH RAVIOLI

Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce 15.99

JAMBALAYA PASTA *Since 1983*

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 17.79

SHRIMP & TASSO PASTA *Since 1983*

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 15.99

CRAWFISH FETTUCINE

Crawfish, cream sauce, special seasonings 18.49

SEAFOOD PLATTER

Gulf shrimp, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 24.99

*Squash noodles available for any pasta dish.



Eat Fit items meet nutritional criteria designated by Ochsner Health. Download the free Eat Fit smartphone app for full nutrition facts.
Eat Fit items are not served with a biscuit

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HANDHELDS

COPELAND BURGER *Since 1983*

Monterey jack, cheddar, applewood smoked bacon, lettuce, tomato, onion, Tiger sauce, garlic mayo, croissant. Served with beer-battered French fries 13.99

SPICY HERB FRIED CHICKEN

Fried chicken on a toasted brioche bun, sweet & sour pickles, spicy mayo. Served with beer-battered French fries 9.99

SHRIMP OR CATFISH PO-BOY

Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries 11.99

HALF PO-BOY + SOUP OR SIDE

Half shrimp or catfish po-boy dressed with tartar sauce, shredded lettuce, tomatoes, sweet & sour pickles. Choice of cup of soup or side 9.99

FISH

TOMATO BRAISED GROUPE **NEW**

Grouper braised in tomato gravy over sauteed squash, asparagus, mushrooms 24.99

HERB CRUSTED SALMON **NEW**

Salmon seared with herbs and seasoning, topped with lump crab meat garlic bordelaise, served with rosemary roasted potatoes 26.99

BLACKENED CATFISH

Served with Creole shrimp rice, one side 14.99
Add a fillet of catfish for 3.99

STEAKS

RIBEYE *Since 1983*

Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side 33.49

CLASSIC FILET *Since 1983*

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 36.69

STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, Labouche sauce 16.99

SPECIALTY TOPPINGS

Sautéed Crabmeat \$5.99

Sautéed Crawfish \$5.99

Garlic \$1.49

SIDES

Roasted Sweet Potato Hash

Cajun Corn Maque Choux **NEW**

Creamed Spinach

Squash Casserole **NEW**

Steamed Broccoli Florets

Smothered Ham and Bacon Green Beans **NEW**

Red Beans and Rice

Red Hot Potatoes

Fresh Baked Potato

Beer-Battered French Fries

Side Salad

WINE & SPECIALITY COCKTAILS

WINE

WHITE

	6 oz.	9 oz.	
Riesling, Chateau Ste Michelle, Columbia Valley, Washington	9	13	27
Sauvignon Blanc, Kendall-Jackson Vintner's Reserve, California	9	13	27
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	11	16	33
Pinot Grigio, Ruffino Lumina Delle Venezie IGT, Italy	7	11	23
Chardonnay, Snitch, California NEW			40
Chardonnay, Trinity Oaks, California	7	11	23
Chardonnay, Kendall-Jackson Vintner's Reserve, California	11	16	33
Chardonnay, Sonoma-Cutrer Russian River, California	14	20	42
Moscato, Mezzacorona, Northern Italy	7	11	23
White Zinfandel, Beringer, California	7	10	22

RED

Pinot Noir, Three Thieves, California	8	12	26
Pinot Noir, Meiomi, Coastal California	13	19	38
Merlot, Blackstone, California	8	12	26
Malbec, Terrazas de los Andes Mendoza, Argentina	9	14	29
Cabernet Sauvignon, 14 Hands Columbia Valley, Washington	8	12	26
Cabernet Sauvignon, Josh Cellars California	10	15	32
Cabernet Sauvignon, Joel Gott 815 California	12	18	36
Red Blend, 7 Moons, California	8	12	26
Red Blend, Prisoner, California NEW			60

ROSÉ AND SPARKLING

Rosé, Meiomi, Coastal California	10	15	32
Champagne, Opera Prima, Castilla-La Mancha, Spain	7	11	23
Prosecco, La Marca, Italy (187mL)	12		

SIGNATURE COCKTAILS

CRASH & BURN

Served with seven liquors including Cordials, Dark Rum, Southern Comfort and Don Q Cristal Rum. Blended with tropical fruit juices and topped with Don Q 151 Rum 9.99 Punch Bowl 15.99

MARDI GRAS PUNCH

Don Q Coco Rum, Peachtree Schnapps and fruit juices 9.49

COPELAND'S MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice 10.49

HURRICANE

Pat O'brien's Hurricane mix, light rum, dark rum, orange slice 8.99

APPLEWOOD SMOKED BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 10.99
Non-alcoholic version 6.99

STRAWBERRY LEMONADE

Absolut Vodka, Barrow's Intense Ginger Liqueur, lemon juice, house-made simple syrup and strawberry purée 9.99

SANGRIA

Red wine, sweetened seasonal fruit 8.99

BLENDED BEVERAGES

Piña Colada, Mango or Strawberry Daquiri 9.49

FROZEN BEVERAGES

PEACH BELLINI 10.00

CRASH & BURN 10.00 **NEW**

PRICKLY PEAR FROSÉ 10.00

DRAFT BEER

ABITA AMBER 4.99

STELLA ARTOIS 5.99

DIXIE LAGER 4.99

CANEBRAKE 5.99

PREMIUM MARTINIS

APPLETINI

Apple Vodka, Apple Pucker, Midori, sweet and sour, and grenadine 9.99

CUCUMBER MARTINI

Cucumber and lime juices, intense ginger liqueur, simple syrup, vodka, mint with cucumber slice 8.99

BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry 9.99

TITO'S LEMON DROP

Tito's Handmade Vodka, triple sec, sweet and sour 9.99

MARGARITATINI

Sauza Hornitos, Grand Marnier, sweet & sour 9.99

PONTCHARTRAIN BEACH

Don Q Coco, Midori, Crème De Banana, Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 9.99

HAPPY HOUR

MONDAY - FRIDAY 4PM - 7PM
FRIDAY - SATURDAY 9PM - CLOSE

~ Half- Priced ~

WELL DRINKS

SELECT APPETIZERS

BAYOU BROCCOLI

CRAB STUFFED BEIGNETS

ARTICHOKE AND SPINACH DIP

\$2 OFF PREMIUM MARTINIS

\$3 DRAFT BEER

9 oz. WINE POUR FOR 6 oz. PRICE

\$6.00

CRASH & BURN (SINGLE SERVE) - SANGRIA
MARDI GRAS PUNCH
FROZEN BEVERAGES
BLENDED BEVERAGES

BAKERY

CHEESECAKES

SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 5.99

AL'S FAVORITE HOMEMADE
CREOLE STYLE CHEESECAKE 5.99

SIGNATURE TOPPING

Add 2.00

Bananas Foster Chocolate Fudge Brownie
Caramel Pecan Fresh Ripe Strawberry
Caramel

CRANBERRY GINGERSNAP **NEW**
CHEESECAKE CRUMBLE 7.99

CHEF CRAFTED CHEESECAKE

7.99

Red Velvet
Killed By Chocolate

Pumpkin Pecan **NEW**
Cookies and Cream
Turtle

COFFEE

LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.99

CAPPUCCINO 3.79

DOUBLE ESPRESSO 3.49

CAFE AU LAIT 2.99

ORIGINAL DESSERTS

BANANAS FOSTER

Served with gourmet vanilla ice cream 6.99

HOMEMADE BROWNIE

DELUXE A LA MODE 7.99

BREAD PUDDING 7.99

ALEX'S CARROT CAKE 7.99

BIG AL'S CHOCOLATE
FUDGE CAKE 7.99

PUMPKIN BREAD **NEW**
PUDDING 7.99

SOME FOODS MAY CONTAIN NUTS, TRACES OF NUTS AND NUT OILS OR MAY HAVE BEEN MADE ALONGSIDE OTHER PRODUCTS CONTAINING NUTS. WE CANNOT BE HELD RESPONSIBLE FOR ANY ISSUES RESULTING FROM FOOD ALLERGIES.