



APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with Monterey Jack. Served with our unique fried bow tie pasta 13.99

HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 15.99

BAYOU BROCCOLI® Since 1983

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 10.99

BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 12.99

JAZZY TENDERS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 12.99

JAZZY WINGS

Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing 14.99

CRAWFISH BREAD

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

CRAB STUFFED BEIGNETS

Crabcakes hand-dipped in tempura batter with remoulade dressing 10.49

SOUPS & SALADS

CORN & CRAB BISQUE Cup 5.99 | Bowl 8.59

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

CAJUN GUMBO YA YA Since 1983

Cup 5.99 | Bowl 8.59 Classic cajun roux, loaded with shrimp and crawfish

CAESAR SALAD

Fresh, chilled romaine, Copeland's caesar dressing, parmesan cheese, homemade croutons 10.99

PENTHOUSE SALAD®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing Small 6.99 12.99

Add To Salad:

Chicken (grilled or fried) 3.99

Shrimp (grilled or fried) 4.99

Cup of Soup 2.99

ENTRÉES

CHICKEN AND WAFFLES

Buttermilk waffles, seasoned chicken cutlets topped with powdered sugar, cane syrup 13.99

CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 18.99

SHRIMP & TASSO PASTA Since 1983

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 16.99

CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 13.99

CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 15.99

JAMBALAYA PASTA Since 1983

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 18.79

EGGPLANT PIROGUE® Since 1983

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

CRAWFISH RAVIOLI

Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce 17.29

SEAFOOD PLATTER

Gulf shrimp, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 25.29

SHRIMP OR CATFISH PLATTER

Hand-battered, golden fried, onion strings, beer-battered French fries, corn fritters 20.49

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) 14.99

VEAL COPELAND

Veal, spiced and panéed, Gulf shrimp, tasso in a creamy sauce served over linguinee 19.99

TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 14.99

GARDEN CHICKEN

Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce 14.99

SHRIMP ETOUFFEE

Crawfish in a dark roux-based sauce, garlic, green onions, spices, steamed rice 15.99
Substitute shrimp for crawfish + 2.00

*Squash noodles available for any pasta dish.

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 CHICKEN SANDWICH

Fried chicken on a toasted brioche bun, sweet and sour pickles, spicy mayo. Served with beer-battered French fries 10.49

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

CRAB STUFFED CATFISH BORDELAISE

Catfish, lump crabmeat stuffing, broiled, Creole shrimp rice, one side 17.99

PAN ROASTED SALMON WITH LUMP CRABMEAT

Pan roasted salmon, sauteed vegetables, lump crabmeat and a white wine lemon sauce 26.99

BLACKENED OR GRILLED CATFISH

Served with Creole shrimp rice, one side 15.99
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 35.99

CLASSIC FILET Since 1983

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 38.99

STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, Labouchere sauce 17.99

SPECIALTY TOPPINGS

Sautéed Crabmeat \$5.99

Sautéed Crawfish \$5.99

Garlic \$1.50

SIDES

Side Salad

Fresh Baked Potato

Red Beans and Rice

French Fries

Steamed Broccoli Florets

Mac & Cheese

Cream Spinach

Mashed Sweet Potatoes

4.49

20% gratuity added to parties of 8 or more
ALL PARTIES 10 OR MORE MUST BE BILLED ON ONE CHECK

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