



APPETIZERS

- ARTICHOKE & SPINACH DIP**
Topped with Monterey Jack. Served with our unique fried bow tie pasta **14**
- SMOKED TUNA DIP**
Smoked yellowfin tuna, sweet and sour pickles, Honey Bourbon pickled veggies and pita chips **13**
- SAUTÉED GARLIC SHRIMP**
Gulf Shrimp, olive oil vinaigrette, garlic, crispy crouton toast **16**
- BAYOU BROCCOLI® Since 1983**
Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger Sauce **12**

- CRAWFISH BREAD**
Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese **15**

- JAZZY TENDERS**
Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing **15**

- CRAB AND CRAWFISH BAKE**
Lump crabmeat, crawfish tails, artichoke hearts, in a parmesan cheese sauce, served with crispy garlic croutons **15**

- CRAB STUFFED BEIGNETS**
Crabcakes hand-dipped in tempura batter with remoulade dressing **17**

New **OYSTERS**

Available by 1/2 Dozen and Dozen Market Price

- OYSTERS ON THE HALF SHELL**
Shucked to order
- CHARGRILLED OYSTERS**
Garlic butter, parmesan cheese, herb mix
- OYSTERS ROCKEFELLER**
Creamed spinach, applewood smoked bacon, Sriracha

SOUPS & SALADS

- CORN & CRAB BISQUE** Cup 8 | Bowl 11
Lump crabmeat, corn and green onions in a sweet cream bisque
- CAJUN GUMBO YA YA** Since 1983
Cup 7 | Bowl 9 Classic cajun roux, loaded with shrimp and crawfish
- CRAB & AVOCADO STACK**
Jumbo lump crab meat, Roma tomato, avocado, red onion, cilantro, honey lemon vinaigrette **19**
- BRIE, STRAWBERRY & ALMOND SALAD**
Almond crusted brie wedges, spring mix, arugula, sliced strawberries, shaved onions, toasted almonds, crisp bacon, balsamic vinaigrette **12**

- CAESAR SALAD** 12
- PENTHOUSE SALAD®**
Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing
Small 7 | 13
- COBB SALAD**
Tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette **13**

- Add To Salad:**
- Chicken (grilled or fried) **5**
 - Shrimp (grilled or fried) **7**
 - Steak **8**
 - Salmon (grilled or blackened) **9**

ENTRÉES

- GARDEN CHICKEN**
Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce **17**
- SPICY HERB FRIED CHICKEN**
Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) **18**
- CHICKEN PARMESAN**
Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan **18**
- CHICKEN ALFREDO**
Breaded chicken breast, pasta, alfredo sauce **17**
- BLACKENED BAYOU CHICKEN**
Blackened chicken breast, Madeira cornbread dressing, rich crawfish tasso, cream sauce **19**
- TOMATO BASIL CHICKEN**
Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese **18**
- NEW ORLEANS RED BEANS AND RICE**
Served with Andouille sausage **17**

SEAFOOD DISHES

- CRABCAKES & SHRIMP ALFREDO**
Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce **24**
- EGGPLANT PIROGUE® Since 1983**
Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws (seasonal), angel hair pasta **21**
- CRAWFISH RAVIOLI**
Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce **20**
- JAMBALAYA PASTA** Since 1983
Gulf shrimp, chicken, Andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta **20**
- CRAWFISH FETTUCINE**
Crawfish, cream sauce, special seasonings **19**
- CRAWFISH ÉTOUFFÉE**
Crawfish in a dark roux-based sauce, garlic, green onions, spices, steamed rice **19**
Try it with shrimp!
- SEAFOOD PLATTER**
Gulf shrimp, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters **29**

*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 **15**
- SPICY CHICKEN SANDWICH**
Fried chicken on a toasted brioche bun, sweet and sour pickles, spicy mayo. Served with beer-battered French fries **15**
- CHICKEN AVOCADO CLUB**
Sliced avocado, bacon, lettuce, tomato, garlic mayo, swiss cheese, brioche bread. Served with beer-battered French fries **16**
- SHRIMP OR CATFISH POBOY**
Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries **14**

FISH

- BRONZED GROUPE**
Florida Grouper in garlic butter sauce over sauteed squash, asparagus, mushrooms **25**
- HERB CRUSTED SALMON**
Salmon seared with herbs and seasoning, topped with lump crab meat garlic bordelaise, served with rosemary roasted potatoes **27**
- BLACKENED CATFISH**
Served with Creole shrimp rice, one side **19**
Add a fillet of catfish for **7**

STEAKS

- RIBEYE** Since 1983
Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side **39**
- CLASSIC FILET** Since 1983
8oz. tender center cut Certified Angus Beef® filet served sizzling, one side **42**
- STEAK LABOUCHERE**
Seared USDA Prime steak, angel hair pasta, garlic butter, Labouchere sauce **27**
- SPECIALTY TOPPINGS**
Sautéed Crabmeat \$8
Sautéed Crawfish \$6
Garlic \$2


SIDES	
Grilled Asparagus	7
Mashed Sweet Potatoes	5
Cornbread Dressing	5
Creamed Spinach	5
Steamed Broccoli Florets	5
Red Beans and Rice	5
Fresh Baked Potato	6
Beer-Battered French Fries	5
Side Salad	5
Rosemary Roasted Potatoes	5
Creole Shrimp Rice	7
Sauteed Garlic Spinach	6
Sauteed Vegetables	5

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

WINE & SPECIALITY COCKTAILS

WINE

WHITE

	6 oz.	9 oz.	
Riesling, Chateau Ste Michelle, Columbia Valley, Washington	9	14	36
Sauvignon Blanc, Kendall-Jackson Vintner's Reserve, California	11	16	44
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	13	18	52
Pinot Grigio, Ruffino Lumina Delle Venezie IGT, Italy	9	14	36
Chardonnay, Kendall-Jackson Vintner's Reserve, California	11	16	44
Chardonnay, Sonoma-Cutrer Russian River, California	15	22	60
Moscato, Castello del Poggio Italy	9	14	36
White Zinfandel, Beringer, California	8	12	32

RED

Pinot Noir, Three Thieves, California	9	14	36
Pinot Noir, Meiomi, Coastal California	13	18	52
Merlot, Decoy, California	15	22	60
Malbec, Terrazas de los Andes, Mendoza, Argentina	9	14	36
Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington	9	14	36
Cabernet Sauvignon, Bonanza California	11	16	44
Cabernet Sauvignon, Joel Gott 815 California	15	22	60
Red Blend, Conundrum California	11	16	44

ROSÉ AND SPARKLING

Rosé, Miraval Provence, France	15	22	60
Champagne, Paul Chevalier Brut, France	8	12	32
Prosecco, La Marca, Italy	11	14	44

SIGNATURE COCKTAILS

CRASH & BURN

Served with seven liquors including Bols Cordials, Myers Dark Rum, Southern Comfort and Don Q Cristal Rum. Blended with tropical fruit juices and topped with Don Q 151 Rum 10
Punch Bowl 18

MARDI GRAS PUNCH

Don Q Coco Rum, Bols Peach Schnapps and fruit juices 10

COPELAND'S MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice 10

HURRICANE

Pat O'Brien's Hurricane mix, Don Q Cristal Rum, Myers Dark Rum, orange slice 10

APPLEWOOD SMOKED BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 11
Non-alcoholic version 7

STRAWBERRY LEMONADE

Absolut Vodka, Barrow's Intense Ginger Liqueur, lemon juice, house-made simple syrup and strawberry purée 10

SANGRIA

Red wine, sweetened seasonal fruit 10

BLENDED BEVERAGES

Piña Colada, Mango, Peach Bellini or Strawberry Daquiri 12

PREMIUM MARTINIS

APPLETINI

Apple Vodka, Apple Pucker, Midori, sweet and sour, and grenadine 13

CUCUMBER MARTINI

Cucumber and lime juices, intense ginger liqueur, simple syrup, Effen Cucumber vodka, mint with cucumber slice 13

BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry 13

BAYOU BELLE

Don Q Pina, Island Blue Pucker, pineapple juice 13

TITO'S LEMON DROP

Tito's Handmade Vodka, Bols triple sec, sweet and sour 13

MARGARITATINI

Sauza Hornitos, Grand Marnier, sweet & sour 13

PONTCHARTRAIN BEACH

Don Q Coco, Midori, Crème De Banana, Bols Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 13

WOO WOO

Absolut Peach Vodka, Peach Schnapps, white cranberry juice 13

BAKERY

CHEESECAKES

SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 6

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 6

SIGNATURE TOPPING

Add 2

Bananas Foster
Caramel Pecan
Caramel

Chocolate Fudge Brownie
Fresh Ripe Strawberry

CHEF CRAFTED CHEESECAKE

Killed By Chocolate 8
Red Velvet 8

Cookies and Cream 8
Turtle 8

ORIGINAL DESSERTS

PEACH COBBLER

Cinnamon and vanilla glazed peaches, pastry crumbles, topped with vanilla bean ice cream drizzled with a peach foster sauce and toasted almonds 8

BANANAS FOSTER

Served with gourmet vanilla ice cream 8

HOMEMADE BROWNIE DELUXE A LA MODE 7

BREAD PUDDING 8

ALEX'S CARROT CAKE 9

BIG AL'S CHOCOLATE FUDGE CAKE 9

COFFEE

AMERICANO 4

BREWED COFFEE 4

CAPPUCCINO 5

ESPRESSO 4

CAFE LATTE 5

MACCHIATO 6

MOCHA 5

WHITE CHOCOLATE MOCHA 6



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.