



APPETIZERS

ARTICHOKE & SPINACH DIP

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

JAZZY WINGS

Jumbo chicken wings seasoned, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing 16.99

JAZZY TENDERS

Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing 13.99

SMOKED TUNA DIP

Smoked yellowfin tuna, sweet and sour pickles, Honey Bourbon pickled veggies and pita chips 9.99

HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 15.99
Try it with Shrimp for 13.99

BAYOU BROCCOLI® Since 1983

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

CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese 14.99

BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 13.99

CRAB STUFFED BEIGNETS

Crabcakes hand-dipped in tempura batter with remoulade dressing 11.99

SOUPS & SALADS

CORN & CRAB BISQUE Cup 5.99 | Bowl 8.99

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

CAJUN GUMBO YA YA Since 1983

Cup 6.49 | Bowl 8.99 Classic cajun roux, loaded with shrimp and crawfish

CRAB & AVOCADO STACK

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

SEAFOOD LOUIS

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

CAESAR SALAD 12.49

PENTHOUSE SALAD®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing Small 7.99 | 13.29

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

*Squash noodles available for any pasta dish.

ENTRÉES

BLACKENED BAYOU CHICKEN *Fall Feature*

Blackened chicken breast, cornbread dressing, rich crawfish tasso, cream sauce 19.99

FRIED CHICKEN & WAFFLES

Buttermilk vanilla waffles topped with fried chicken, maple syrup, garlic butter and powdered sugar 15.99

CHICKEN RENE *Fall Feature*

Fried chicken breast topped with seasoned crawfish tails and jumbo lump crab meat tossed in a mushroom hollandaise served over garlic butter angel hair pasta 21.49

GARDEN CHICKEN

Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce 15.99

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) 15.99

TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 15.99

CHICKEN PARMESAN

Breaded chicken breast, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 16.99

CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 15.99

NEW ORLEANS RED BEANS & RICE

Served with Andouille 10.99 · Fried Chicken 11.99
Fried Catfish 12.99

BLACKENED TRIO

Blackened Chicken, Blackened Catfish, and Blackened Shrimp served over angel hair pasta and topped with lemon bordelaise sauce 21.99

SEAFOOD DISHES

CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 19.99

SHRIMP DUCKY *Fall Feature*

Roasted and flash fried strips of duck, sautéed Gulf shrimp, Burgundy mushroom sauce served over rice. 16.99

VEAL COPELAND *Since 1983*

Veal, spiced and panéed, Gulf shrimp, tasso in a creamy sauce served over linguine 20.99

EGGPLANT PIROGUE® *Since 1983*

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws (seasonal), angel hair pasta 17.99

SHRIMP ÉTOUFFÉE

Shrimp in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice. 15.99
+ \$2.00 substitute shrimp for crawfish

CRAWFISH RAVIOLI

Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce 19.99

JAMBALAYA PASTA *Since 1983*

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 18.99

SHRIMP & TASSO PASTA *Since 1983*

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 18.99

CRAWFISH FETTUCINE

Crawfish, cream sauce, special seasonings 19.99

SEAFOOD PLATTER

Gulf shrimp, crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters, garlic toast, cocktail and tarter sauce 25.99

SHRIMP OR CATFISH PLATTER

Gulf shrimp or crispy catfish, onion strings, beer-battered French fries, corn fritters, garlic toast, cocktail and tarter sauce 21.99

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 15.49

SPICY CHICKEN SANDWICH

Fried chicken on a toasted brioche bun, sweet and sour pickles, spicy mayo. Served with beer-battered French fries 13.49

SHRIMP OR CATFISH PO-BOY

Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries 14.49

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 11.99

FISH

BRONZED GROUPE

Florida Grouper in garlic butter sauce over sauteed squash, asparagus, mushrooms 25.99

HERB CRUSTED SALMON

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 17.99
Add a fillet of catfish for 5.00

STEAKS

RIBEYE *Since 1983*

Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side 37.99

CLASSIC FILET *Since 1983*

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 39.49

STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, Labouche sauce 19.99

SPECIALTY TOPPINGS

Sautéed Crabmeat \$6.99

Sautéed Crawfish \$6.99

Garlic \$1.49

SIDES

Cornbread Dressing

Macaroni & Cheese

Creamed Spinach

Mashed Sweet Potatoes

Steamed Broccoli Florets

Red Beans and Rice

Red Hot Potatoes

Fresh Baked Potato

Beer-Battered French Fries


Side Salad

*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

WHITE

	6 oz.	9 oz.	
Riesling, Chateau St. Michelle Columbia Valley, Washington	9	13	27
Sauvignon Blanc, Kendall-Jackson Vintner's Reserve, California	9	13	27
Sauvignon Blanc, Matua Marlborough, New Zealand	11	16	33
Pinot Grigio, Fontana Candida Veneto, Italy	7	11	23
Chardonnay, Three Thieves California	7	11	23
Chardonnay, Kendall-Jackson Vintner's Reserve, California	11	16	33
Chardonnay, Sonoma-Cutrer Russian River, California	14	20	42
Moscato, Castello del Poggio Italy	8	12	26
White Zinfandel, Beringer, California	7	10	22

RED

Pinot Noir, Three Thieves, California	8	12	26
Pinot Noir, Meiomi, Coastal California	13	19	38
Pinot Noir, La Crema, Monterey	11	16	33
Merlot, Decoy, California	11	16	33
Malbec, Trivento Reserve Mendoza, Argentina	9	14	29
Cabernet Sauvignon, 14 Hands Columbia Valley, Washington	8	12	26
Cabernet Sauvignon, Bonanza California	10	14	29
Cabernet Sauvignon, Joel Gott 815 California	12	18	36
Red Blend, Conundrum California	9	14	29

ROSÉ AND SPARKLING

Rosé, Studio Miraval Provence, France	11	16	33
Champagne, Opera Prima, Castilla-La Mancha, Spain	7	11	23
Prosecco, Maschio, Italy (187mL)	12		

WINE & SPECIALITY COCKTAILS

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 9.99 Punch Bowl 15.99

MARDI GRAS PUNCH

Don Q Coco Rum, Bols Peach 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, Don Q Cristal Rum, Myers Dark Rum, orange slilce 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

Wheatley 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 10.00

\$10 NEW FROZEN
CRASH & BURN OR
STRAWBERRY LEMONADE

PREMIUM MARTINIS

SIDECAR

Old forester bourbon, Cointreau, simple syrup, lemon juice with a partial sugar rim 11.99

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 9.99

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, Bols 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, Bols Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 9.99

WOO WOO

Peach Vodka, Peach Schnapps, white cranberry juice 10.99

HAPPY HOUR

IN BAR ONLY

MONDAY - FRIDAY 4PM - 7PM

~ Half- Priced ~

WELL DRINKS

SELECT APPETIZERS

SMOKED TUNA DIP

BAYOU BROCCOLI

CRAB STUFFED BEIGNETS

ARTICHOKE AND SPINACH DIP

\$2 OFF PREMIUM MARTINIS

\$3 BEER

9 oz. WINE POUR FOR 6 oz. PRICE

\$7.00

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 6.49

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 6.49

SIGNATURE TOPPING

Add 2.00

Bananas Foster Chocolate Fudge Brownie

Caramel Pecan Fresh Ripe Strawberry

Caramel

CHEF CRAFTED CHEESECAKE

8.49

Killed By Chocolate Cookies and Cream

Turtle

Fall Features

PUMPKIN PECAN CHEESECAKE 8.49

PUMPKIN BREAD PUDDING 7.99

APPLE CARAMEL CHEESECAKE NEW
NY cheesecake topped with sliced apples caramelized with sugar, spice and rum. Drizzled with candied pecans and caramel sauce 8.49

COFFEE

LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.99

CAPPUCCINO 3.79

DOUBLE ESPRESSO 3.49

CAFE AU LAIT 2.99

ADD AN EXTRA SHOT OF ESPRESSO 1.99

ORIGINAL DESSERTS

BANANAS FOSTER

Served with gourmet vanilla ice cream 7.29

HOMEMADE BROWNIE

DELUXE A LA MODE 8.49

ALEX'S CARROT CAKE 8.99

BIG AL'S CHOCOLATE FUDGE CAKE 8.99

RUM CREAM BREAD PUDDING

Topped with rum sauce made with Gambino's King Cake Rum Cream 7.99