



APPETIZERS

ARTICHOKE & SPINACH DIP

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

JAZZY TENDERS

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

JAZZY WINGS

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

SMOKED TUNA DIP

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

CRAB STUFFED BEIGNETS

Our delicious crabcake mix dipped in tempura batter, lightly fried, over remoulade dressing 11.99

BAYOU BROCCOLI® Since 1983

Broccoli, crispy bacon, melted signature cheese mix. Served with our original Tiger sauce 10.99

BUFFALO SPRING ROLLS

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

HOT CRAB CLAWS

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

CRAWFISH BREAD

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

CRAB AND CRAWFISH BAKE

Lump crabmeat, crawfish tails, artichoke hearts, in a Parmesan cheese sauce, served with crispy garlic croutons. 13.29

FIRECRACKER SHRIMP

Tempura shrimp, toasted sesame seeds, cilantro, sweet and spicy dressing. 10.99

SOUPS & SALAD

CORN & CRAB BISQUE

Lump crabmeat, corn and green onions in a sweet cream bisque Cup 5.99 | Bowl 8.99

CAJUN GUMBO YA YA Since 1983

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

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 11.99

PENTHOUSE SALAD®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing 12.99 | Small 7.99

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 *Feature*

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

TOMATO BASIL CHICKEN

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

CHICKEN RENE *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 15.49

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, fried with beer-battered French fries 15.49

CHICKEN AND WAFFLES

Buttermilk waffles, seasoned chicken cutlets topped with powdered sugar, cane syrup 14.99

CHICKEN PARMESAN

Breaded fresh chicken breast fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 16.49

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 *New*

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

SEAFOOD DISHES

CRAWFISH RAVIOLI

Seasoned fried ravioli, stuffed with ricotta, mozzarella and pecorino cheese. Topped with hot crawfish tails, green onions in a spicy cream sauce 19.49

CRABCAKES & SHRIMP ALFREDO

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

SHRIMP DUCKY *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 20.49

SHRIMP & TASSO PASTA *Since 1983*

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 18.49

CRAWFISH FETTUCCINE

Crawfish, light cream sauce, green onions, special seasonings, fettuccine 19.4

JAMBALAYA PASTA *Since 1983*

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

EGGPLANT PIROGUE® *Since 1983*

Fried eggplant slices, au gratin sauce, Gulf shrimp, angel hair pasta 17.49

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

BLACKENED SHRIMP ALFREDO

PIZZA PASTA BOWL

Linguine, alfredo sauce 18.99

STUFFED SHRIMP ALFREDO

Lump crabmeat stuffed shrimp, angel hair pasta, light shrimp alfredo sauce 18.49

SEAFOOD PLATTER

Popcorn shrimp, catfish strips, crabcake, beer-battered French fries. Served with cocktail, tartar, and hot sauce 21.99

SHRIMP OR CATFISH PLATTER

Popcorn shrimp or crispy catfish, crabcake, beer-battered French fries and toasted garlic bread. Served with pickles, cocktail, tartar, and hot sauce 20.99

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 & 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 GROUPER

Fresh 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 17.49

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, Labouchere sauce 19.99

SPECIALTY TOPPINGS

Garlic \$1.49

Garlic Sautéed Crabmeat \$6.99

Garlic Sautéed Crawfish \$6.99

SIDES

Red Beans and Rice

Cornbread Dressing

Macaroni and Cheese

Creamed Spinach

Red Hot Potatoes

Side Salad

Fresh Baked Potato

Beer-Battered French Fries

Mashed Sweet Potatoes

Squash Noodles

Broccoli Florets

Casear 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 & SPECIALITY COCKTAILS

WINE

WHITE



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		

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 10.00 Punch Bowl 16.00

MARDI GRAS PUNCH

Don Q Coco Rum, Bols Peach Schnapps and fruit juices 10.50

COPELAND'S MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice 11.00

HURRICANE

Pat O'brien's Hurricane mix, Don Q Cristal Rum, Myers Dark Rum orange slice 10.00

APPLEWOOD SMOKED BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 11.00
Non-alcoholic version 7.00

EYE OF THE STORM

A frozen Margarita featuring Sauza Gold Tequila and triple sec, with Midori and Chambord, and swirled with strawberry puree 10.00

STRAWBERRY LEMONADE

Wheatley Vodka, Barrow's Intense Ginger Liqueur, lemon juice, muddled cucumber, house-made simple syrup and strawberry purée 10.00

SANGRIA

Red wine, sweetened seasonal fruit 10.00

BLENDED BEVERAGES

Piña Colada, Mango, Peach Bellini or Strawberry Daquiri 10.00

\$10 NEW FROZEN

CRASH & BURN, PIÑA COLADA OR STRAWBERRY LEMONADE

MARTINIS

KING CAKETINI *Feature*

Gambino's rum cream, Absolut Vodka & soft serve vanilla mix 11.00

SIDECAR

Old forester bourbon, Cointreau, simple syrup, lemon juice with a partial sugar rim 12.00

BIG AL'S FAVORITE COSMO

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry 11.00

TITO'S LEMON DROP

Tito's Vodka, Bols triple sec, sweet and sour 10.50

APPLETINI

Apple Vodka, Apple Pucker, Midori, sweet and sour, and grenadine 10.00

WOO WOO

Peach Vodka, Peach Schnapps, white cranberry juice 11.00

PONTCHARTRAIN BEACH

Don Q Coco, Midori, Crème De Banana, Bols Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 10.00

SEX IN THE CITY

Vodka, Peach Schnapps, pineapple, cranberry juice 10.00

CUCUMBER MARTINI

Cucumber and lime juices, intense ginger liqueur, simple syrup, vodka, mint with cucumber slice 10.00

MARGARITATINI

Sauza Hornitos, Grand Marnier, sweet & sour 10.00

HAPPY HOUR

IN BAR ONLY

MONDAY - FRIDAY 4PM - 7PM

~ Half- Priced ~

WELL DRINKS

SELECT APPETIZERS

BAYOU BROCCOLI

SMOKED TUNA DIP

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

SIGNATURE TOPPING

Add 2.00

Dulce de Leche

Caramel

Chocolate

Fresh Ripe Strawberry

Bananas Foster

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 6.49

Featured Desserts

MARDI GRAS KING CAKE CHEESECAKE

8.49

KING CAKE RUM CREAM BREAD PUDDING

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

CHEF CRAFTED CHEESECAKE

8.49

Killed By Chocolate • Turtle • Cookies and Cream

ORIGINAL DESSERTS

BIG AL'S CHOCOLATE

FUDGE CAKE 8.99

ALEX'S CARROT CAKE 8.99

RUM CREAM BREAD PUDDING

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

BANANAS FOSTER

Served with gourmet vanilla ice cream 7.29

LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.99

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.