



APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 12.29

HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 18.89

BAYOU BROCCOLI® SINCE 1983

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 8.99

JAZZY WINGS

Jumbo whole chicken wings seasoned and fried. Served with homemade cheddar bleu cheese or ranch dressing 15.49

CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese 14.49

BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 13.49

CRAB STUFFED BEIGNETS

Crabcakes hand-dipped in tempura batter, lightly fried, with remoulade dressing 15.79

CHARGRILLED OYSTERS

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Garlic butter, parmesan cheese, herb mix
1/2 Dozen: 11.99 Dozen: 19.99

*OYSTERS ROCKEFELLER

Creamed spinach, parmesan cheese and applewood smoked bacon
1/2 Dozen: 13.99 Dozen: 21.99

SOUPS & SALADS

CORN & CRAB BISQUE Cup 6.39 | Bowl 9.49

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

CAJUN GUMBO YA YA SINCE 1983

Cup 6.39 | Bowl 9.49 Classic cajun roux, loaded with shrimp and crawfish

SALMON COBB SALAD

Grilled salmon, bacon, tomatoes, eggs, red onions, avocado, Balsamic vinaigrette 17.99

PENTHOUSE SALAD

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

CAESAR SALAD

Fresh, chilled romaine, Copeland's caesar dressing, parmesan cheese, homemade croutons
10.99 | Small 6.49

Add To Salad:

Chicken (grilled or fried) 4.99

Shrimp (grilled or fried) 5.99

Salmon (grilled or blackened) 12.99

Cup of Soup 3.29

ENTRÉES

CHICKEN AND WAFFLES

Buttermilk vanilla waffles topped with fried chicken, maple syrup, garlic butter and powdered sugar 14.99

TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 15.59 | Lunch: 12.49

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, golden fried, served with beer-battered French fries (please allow 15 minutes) 16.49

BLACKENED BAYOU CHICKEN

Blackened chicken breast, madeira mushroom dressing, crawfish tasso cream sauce 18.79

CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 16.49 | Lunch: 12.49

CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 15.79 | Lunch: 11.49

NEW ORLEANS FAMOUS RED BEANS AND RICE

Served with andouille sausage 10.59

SEAFOOD DISHES

CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, seafood alfredo sauce 24.49 | Lunch: 15.99

EGGPLANT PIROGUE® SINCE 1983

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws, angel hair pasta 18.49 | Lunch: 12.99

SHRIMP & TASSO PASTA SINCE 1983

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 17.79

CRAWFISH FETTUCINE

Crawfish, cream sauce, special seasonings 18.99

JAMBALAYA PASTA SINCE 1983

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 18.49 | Lunch: 13.99

SEAFOOD PLATTER

Shrimp, crawfish tails, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 26.99

CRAWFISH ETOUFFÉE

Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice
19.29 | Lunch: 14.49
Try it with Shrimp!

Lunch Items served Monday - Friday 11am - 4pm

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

FISH

CRAB STUFFED CATFISH BORDELAISE

Catfish, lump crabmeat stuffing, broiled, crawfish rice pilaf, one side 21.49

WOOD GRILLED SALMON Try it Blackened!

Served with crawfish rice pilaf and choice of side
22.99 Lunch 15.99 served with side

BLACKENED CATFISH

Served with crawfish rice pilaf, one side 17.49
Add a fillet of catfish for 3.95

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 14.59

SHRIMP OR CATFISH PO-BOY

Hand-battered, golden fried, dressed and served overstuffed with beer-battered French fries 12.69
Substitute Oyster or Crawfish 2.00

STEAKS & RIBS

RIBEYE SINCE 1983

Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling 35.49

CLASSIC FILET SINCE 1983

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 38.49

STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, Labouche sauce 22.99

PORK RIBS STACK

1/2 rack "fall off the bone" tender St. Louis Ribs, BBQ glaze, roasted pecan cole slaw, one side 17.49

SPECIALTY TOPPINGS

Garlic \$1.50

Carmelized Onions \$2.00

Blue Cheese Crumble \$2.00

Sautéed Crabmeat \$5.95

Sautéed Mushrooms \$2.00

Sautéed Crawfish Tails \$5.95

Lump Crabmeat in Garlic Butter \$5.95

SIDES

Garlic Sweet Potato Fries \$4.29

Steamed Broccoli Florets \$4.19

Red Beans & Rice \$3.49

Creamed Spinach \$4.19

Red Hot Potatoes \$3.99

Side Salad \$3.49

Fresh Baked Potato \$5.29

Mashed Sweet Potatoes \$4.29

Beer-battered French Fries \$3.99

Copeland's Famous Biscuits (6) \$4.50 or .75 each

Copelands Famous Biscuits with Honey Butter (6) \$6.50

WINE & SPECIALITY COCKTAILS

WINE

WINE	6 oz.	12 oz.	18 oz.
WHITE			
Riesling, Chateau Ste Michelle, Columbia Valley, Washington	9	13	27
Savignon Blanc, Kendall-Jackson Vintner's Reserve, California	10	14	30
Pinto Grigio, Fontana Candida, Italy	9	14	29
Chardonnay, Trinity Oaks, California	7	10	23
Chardonnay, Kendall-Jackson Vintner's Reserve, California	10	14	30
Chardonnay, Sonoma-Cutrer Russian River, California	13	19	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, La Crema, California	15	20	48
Merlot, Decoy, California	11	16	33
Malbec, Terrazas de los Andes, Mendoza, Argentina	9	14	29
Cabernet Sauvignon, Frontera, Chile	8	12	
Cabernet Sauvignon, 14 Hands California	9	14	29
Cabernet Sauvignon, Bonanza California	10	14	29
Red Blend, Conundrum California	9	14	29
ROSÉ AND SPARKLING			
Rosé, Studio Mirval Provence, France	9	13	27
Prosecco, Mashio Veneto, Italy	10		
Champagne, Opera Prima, Castilla-La Mancha, Spain	7	11	23

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 12.99 Punch Bowl 21.99
- MARDI GRAS PUNCH**
Don Q Coco Rum, Bols Peach Schnapps and fruit juices 8.99
- 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 slice 9.99
- 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
- SANGRIA**
Red wine, sweetened seasonal fruit 8.99
- BLENDED BEVERAGES**
Mango, Peach Bellini or Strawberry Daquiri 10.00

New Orleans
FROZEN DAIQUIRIS

\$12.95

CRASH & BURN OR
DAQUIRI DU JOUR

MARTINIS

- APPLETINI**
Apple Vodka, Apple Pucker, Midori, sweet and sour, and grenadine 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
- WOO WOO**
Absolut Peach, Peach Schnapps, white cranberry juice 9.99
- BAYOU BELLE**
Don Q Pina, Island Blue Pucker, pineapple juice 9.99

NEW HAPPY HOUR

MONDAY - FRIDAY 4PM - 7PM

\$5 COCKTAILS

\$7 PREMIUM MARTINIS

\$5 SELECT APPETIZERS

BAYOU BROCCOLI
ARTICHOKE AND SPINACH DIP

\$7 WINGS

\$7 SPRING ROLLS

\$3 BEER

\$3 Off WINES

\$6.00

CRASH & BURN (SINGLE SERVE) - SANGRIA
MARDI GRAS PUNCH
HURRICANE

BAKERY

CHEESECAKES

SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 6.29

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 6.29

SIGNATURE TOPPING

Add 2.00

Fresh Ripe Strawberry
Bananas Foster
Caramel Pecan

CHEF CRAFTED CHEESECAKE

8.29

Killed By Chocolate 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

ADD AN EXTRA SHOT OF ESPRESSO 1.99

Featured Desserts

MARDI GRAS KING CAKE CHEESECAKE

Cinnamon streusel cheesecake topped with purple, green and gold sugars 8.99

KING CAKE RUM CREAM BREAD PUDDING

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

ORIGINAL DESSERTS

BANANAS FOSTER

Served with gourmet vanilla ice cream 7.49

BREAD PUDDING 8.29

ALEX'S CARROT CAKE 8.99

BIG AL'S CHOCOLATE FUDGE CAKE 8.99

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.