

EST. 1983

Copeland's

OF NEW ORLEANS

Appetizers

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

Artichoke & Spinach Dip

Topped with Monterey Jack. Served with our unique fried bow tie pasta 12.99

Shrimp & Crab Ocado's *New*

Panko crusted avocado, boiled shrimp, lump crab meat, firecracker sauce, srirachi and cilantro 14.99

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

Substitute crab claws for shrimp 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, sautéed 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 and Crawfish Bake

Lump crabmeat, crawfish tails, artichoke hearts, in a Parmesan cheese sauce, served with crispy garlic crouton. 13.49

Crab Stuffed Beignets

Tempura battered crabcakes with remoulade dressing 11.99

Firecracker Shrimp

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

Soups & Salads

Corn & Crab Bisque

Lump crab meat, corn and green onions in a sweet cream bisque 5.99 | 8.99

Cajun Gumbo Ya Ya *Since 1983*

Classic cajun roux, loaded with shrimp and crawfish 6.99 | 8.99

Crab & Avocado Stack

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

Seafood Louis

Boiled shrimp, 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, cheese toast, choice of dressing Small 7.99 | 12.99

Add To Salad:

Chicken (grilled or fried) 3.99

Shrimp (grilled or fried) 4.99

Salmon (grilled or blackened) 9.99

Add soup 2.99

Handhelds

Copeland Burger *Since 1983*

Monterey jack, cheddar, applewood smoked bacon, lettuce, tomato, onion, our original 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 soup or side 11.99

Entrées

Steak

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

Sautéed Crabmeat \$6.99 . Sautéed Crawfish \$6.99 . Garlic \$1.49

Fish

Fried Drum with Crawfish Cream *New*

Fried drum, garlic rice pilaf, topped with crawfish tails and green onions in a spicy cream sauce 26.99

Catfish Acadiana *It's Back*

Fried seasoned catfish filets topped with shrimp cream sauce, served with red hot potatoes and corn fritters 25.99

Bronzed Grouper

Florida Grouper in garlic butter sauce over sautéed squash, grape tomatoes, asparagus, mushrooms 25.99

Herb Crusted Salmon

Salmon seared with herbs and parmesan 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

Chicken

Fried Chicken & Waffles

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

Blackened Bayou Chicken

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

Chicken Rene

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 21.99

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 (please allow 15 minutes) 15.49

Tomato Basil Chicken

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 16.29

Chicken Parmesan

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

Chicken Alfredo

Breaded chicken breast, pasta, alfredo sauce 16.49

New Orleans Red Beans & Rice

Served with Andouille 10.99 - Fried chicken tenders 11.99 - Fried Catfish strips 12.99

Squash noodles available for any pasta dish.

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

New Orleans Seafood Dishes

Blackened Trio

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

Stuffed Shrimp Alfredo

3 fried stuffed shrimp, gulf shrimp, angel hair pasta, shrimp alfredo sauce 18.49

Crabcakes & Shrimp Alfredo

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

Blackened Shrimp Alfredo Pizza Pasta Bowl

Blackened Gulf shrimp topped with alfredo sauce over linguine 18.49

Shrimp Ducky

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

Eggplant Pirogue® *Since 1983*

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws (seasonal), 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

Crawfish Ravioli

Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce 19.49

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 Fettuccine

Crawfish, cream sauce, special seasonings 19.99

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

Sides 4.99

Mashed Sweet Potatoes

Creamed Spinach

Steamed Broccoli Florets

Red Beans and Rice

Macaroni & Cheese

Squash Noodles

Red Hot Potatoes

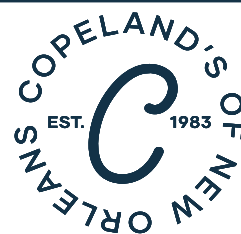
Fresh Baked Potato

Beer-Battered French Fries

Side Salad

Cornbread Dressing

Cesear 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.