



APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with Monterey Jack. Served with our unique fried bow tie pasta **14**

SAUTÉED GARLIC SHRIMP

Gulf Shrimp, olive oil vinaigrette, garlic, crispy crouton toast **17**

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 **16**

JAZZY TENDERS

Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing **16**

BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce **16**

CRAB STUFFED BEIGNETS

Crabcakes hand-dipped in tempura batter with remoulade dressing **19**

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

OYSTERS BIENVILLE

Shrimp and mushroom stuffing

SOUPS & SALADS

CORN & CRAB BISQUE Cup 8 | Bowl 12

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

CAJUN GUMBO YA YA Since 1983

Cup 8 | Bowl 12 Classic cajun roux, loaded with shrimp and crawfish

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

Add To Salad:

Chicken (grilled or fried) **5**

Shrimp (grilled or fried) **7**

Steak **8**

Salmon (grilled or blackened) **10**

ENTRÉES

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) **20**

BLACKENED BAYOU CHICKEN

Blackened chicken breast, cornbread dressing, rich crawfish tasso, cream sauce **21**

CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan **20**

CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce **19**

TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese **20**

NEW ORLEANS RED BEANS AND RICE

Served with Andouille sausage **18**

SEAFOOD DISHES

CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce **28**

SHRIMP & TASSO PASTA Since 1983

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta **21**

EGGPLANT PIROGUE® Since 1983

Fried eggplant slices, au gratin sauce, Gulf shrimp, 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, crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters **32**

*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 **18**

SPICY CHICKEN SANDWICH

Fried chicken on a toasted brioche bun, sweet and sour pickles, spicy mayo. Served with beer-battered French fries **17**

SHRIMP OR CATFISH POBOY

Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries **18**

FISH

FRESH SALMON

Grilled or blackened, two sides **29**

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 **40**

CLASSIC FILET Since 1983

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side **44**

STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, Labouchere sauce **28**

SPECIALTY TOPPINGS

Sautéed Crabmeat \$8

Sautéed Crawfish \$6

Garlic \$2

SIDES


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

*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, Trivento 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 **12**
Punch Bowl **20**

CATEGORY 5

Blue Margarita featuring Sauza Gold Tequila, Blue Curacao, fresh squeezed Sweet and Sour and a splash of lime. **12**

MARDI GRAS PUNCH

Don Q Coco Rum, Bols Peach Schnapps and fruit juices **12**

COPELAND'S MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice **12**

APPLEWOOD SMOKED BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon **13**
Non-alcoholic version **7**

PATRÓN PERFECT MARGARITA

Patrón Silver, Patrón Citrónge, fresh lime juice. **16**

HURRICANE

Pat O'Brien's Hurricane mix, Don Q Cristal Rum, Myers Dark Rum, orange slice **12**

BLENDED BEVERAGES

Piña Colada, Mango, Peach Bellini or Strawberry Daiquiri **13**

PREMIUM MARTINIS

APPLETINI

Ciroc Apple Vodka, Apple Pucker, Midori, sweet and sour, and grenadine **14**

CUCUMBER MARTINI

Cucumber and lime juices, intense ginger liqueur, simple syrup, Effen Cucumber vodka, mint with cucumber slice **14**

ESPRESSO MARTINI

Stoli Vanil, Kahlúa, espresso shot **14**

BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry **14**

BAYOU BELLE

Don Q Pina, Island Blue Pucker, pineapple juice **14**

TITO'S LEMON DROP

Tito's Handmade Vodka, Bols triple sec, sweet and sour **14**

MARGARITATINI

Sauza Hornitos, Grand Marnier, sweet & sour **14**

PONTCHARTRAIN BEACH

Don Q Coco, Midori, Crème De Banana, Bols Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite **14**

WOO WOO

Absolut Peach Vodka, Peach Schnapps, white cranberry juice **14**

BERRY BLAST

Absolut Raspberri, Chambord, strawberry purée, Sweet and Sour **14**

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
Caramel Pecan Fresh Ripe Strawberry

CHEF CRAFTED CHEESECAKE

Killed By Chocolate **8** Cookies and Cream **8**

Turtle **8**

ORIGINAL DESSERTS

BANANAS FOSTER

Served with gourmet vanilla ice cream **8**

ALEX'S CARROT CAKE **9**

BREAD PUDDING **8**

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.