



APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with Monterey Jack. Served with our unique fried bowtie pasta 14.49

BAYOU BROCCOLI BALLS® Since 1983

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 11.99

HOT CRAB CLAWS

Fresh crab claws, olive oil vinaigrette, garlic, St. Charles croutons 17.99

CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, Monterey Jack cheese (please allow 15 minutes) 14.99

JAZZY WINGS

Jumbo chicken wings seasoned, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing 17.99

CRAB STUFFED BEIGNETS

Maryland style crabcakes hand-dipped in tempura batter, lightly fried, with remoulade dressing 15.99

PANÉED ALLIGATOR

Alligator tail meat marinated, breaded & panéed. Served with our special Hot and Sweet Sauce 14.99

JAZZY TENDERS

Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing 14.99

BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 14.99

STEAKS

*PRIME TOP SIRLOIN

10 oz. USDA Prime top sirloin served sizzling, side salad and one side 29.99

*CLASSIC FILET Since 1983

8 oz. tender center cut Certified Angus Beef® filet served sizzling, side salad and one side 38.99

*STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, mushrooms, Labouchere sauce 24.99

SPECIALTY TOPPINGS

Sautéed Crabmeat 8⁹⁹

Sautéed Crawfish 5⁹⁹

Sautéed Shrimp 5⁹⁹

Rene Mushrooms 2⁰⁰

Caramelized Onions 2⁰⁰

Garlic 2⁰⁰

Bleu Cheese 2⁰⁰

FISH

CATFISH ACADIANA®

Golden fried catfish, shrimp butter sauce, Shrimp Creole rice, one side 18.99

*FRESH SALMON

Grilled or blackened, served with Shrimp Creole rice, one side 24.99

CRAB STUFFED CATFISH BORDELAISE

Broiled catfish, lump crabmeat stuffing, Shrimp Creole rice, one side 23.99

BLACKENED CATFISH

Served with Shrimp Creole rice, one side 20.99

DECATUR CATFISH

Lightly fried Catfish filet topped with Crawfish Etouffee. Served over Shrimp Creole rice, one side 21.99

New OYSTERS

*OYSTERS ON THE HALF SHELL

Shucked to order, James River, Norfolk, VA
1/2 Dozen: 13.99 Dozen: 23.99

*CHARGRILLED OYSTERS

Garlic butter, parmesan cheese, herb mix
1/2 Dozen: 14.99 Dozen: 25.99

*OYSTERS ROCKEFELLER

Creamed spinach, applewood smoked bacon, Sriracha
1/2 Dozen: 14.99 Dozen: 25.99

ENTRÉES

NEW ORLEANS FAMOUS

RED BEANS AND RICE (CONTAINS PORK)

Served with andouille sausage, fried chicken tenders or fried catfish strips \$15.99

CHICKEN PARMESAN

Breaded and fried fresh chicken breast, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 18.99

BLACKENED BAYOU CHICKEN

Fresh blackened chicken breast served over cornbread dressing with a rich crawfish Tasso (spiced pork) cream sauce 20.99

CHICKEN ALFREDO

Grilled, blackened or fried chicken breast, fettucine pasta, alfredo sauce 18.99

TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 18.99

GRILLED CHICKEN WITH YAMS

Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions 18.99

VEGETABLE PASTA PRIMAVERA

Fresh vegetables, light alfredo sauce, angel hair pasta 17.99

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, golden fried, served with beer-battered French fries (please allow 20 minutes) 19.99

TRIO PLATTERS

CLASSIC PLATTER (CONTAINS PORK)

Jambalaya Pasta, Crawfish Etouffee, and Red Beans and Rice with andouille sausage. 27.99

NEW ORLEANS SAMPLER

A sampling of three of our most popular entrees: Blackened Catfish, Crawfish Fettuccine, and Shrimp Etouffee 28.99

BLACKENED TRIO

Blackened Chicken, Blackened Catfish, and Blackened Shrimp served over angel hair pasta and topped with lemon bordelaise sauce 28.99

SIDES

Side Salad 4⁴⁹

Fresh Baked Potato 5⁴⁹

Red Beans & Rice (CONTAINS PORK) 4⁴⁹

Beer-battered French Fries 3⁹⁹

Steamed Broccoli Florets with Parmesan 4⁴⁹

Vegetable Medley 4⁴⁹

Bowtie Mac & Cheese 4⁴⁹

Creamed Spinach 4⁴⁹

Cornbread Dressing 4⁴⁹

Mashed Sweet Potatoes 4⁴⁹

SOUPS & SALADS

CORN & CRAB BISQUE Cup 6.99 | Bowl 8.99

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

CAJUN GUMBO YA YA Since 1983

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

CAESAR SALAD

Fresh chilled romaine, Caesar dressing, parmesan cheese, frico, homemade croutons
Small 7.99 | Large 12.99

PENTHOUSE SALAD

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

COBB SALAD

Tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette
Small 7.99 | Large 12.99

Add To Any Salad:

Chicken 5.99 · Shrimp 5.99 · Salmon 8.99

Catfish 6.99 · Steak 8.99

Dressings: Honey Mustard, Bleu Cheese, Peppercorn Ranch, Caesar, Italian, White Remoulade, Balsamic Vinaigrette

HANDHELDS

COPELAND BURGER Since 1983

Monterey Jack, Colby cheese, applewood smoked bacon, lettuce, tomato, onion, Tiger sauce, garlic mayo, croissant. Served with beer-battered French fries 15.99

SPICY CHICKEN SANDWICH

Fried chicken on a toasted brioche bun, sweet & sour pickles, spicy mayo. Served with beer-battered French fries 14.99

SHRIMP PO-BOY

Hand-battered, golden fried, dressed and served overstuffed with beer-battered French fries 14.99
Try with Crawfish - add 3.00

SEAFOOD DISHES

SHRIMP & TASSO PASTA Since 1983

Gulf shrimp pan sautéed, tasso (spiced pork), parmesan cheese, cream sauce, bow tie pasta 18.99

EGGPLANT PIROGUE® Since 1983

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws (seasonal), angel hair pasta 18.99

SEAFOOD PLATTER

Fried Gulf shrimp, oysters, Maryland style crabcake, crispy catfish, onion strings, fries 28.99

JAMBALAYA PASTA (CONTAINS PORK) Since 1983

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

CRAWFISH ETOUFFÉE

Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 18.99
Try it with Shrimp!

SHRIMP & CRAWFISH ETOUFFÉE

Shrimp and Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 22.99

CRABCAKES & SHRIMP ALFREDO

Fried or broiled Maryland style crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 26.99

CRAWFISH FETTUCCINE

Crawfish sautéed in a light cream sauce with green onions, special seasonings, fettuccine 18.99

*Substitute zucchini noodles for any pasta dish for 2.00 additional

*SALMON, STEAK, BURGERS, OYSTERS WILL BE COOKED TO ORDER.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
18% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 6 OR MORE.

WINE & SPECIALITY COCKTAILS

WINE

SPARKLING

	6 oz.	9 oz.	
Champagne, Wycliff, California	7	11	20
Riesling, Chateau Ste. Michelle, Washington	8	12	30
Moscato, Allegro, California	9	14	34

WHITE

Pinot Grigio, Ruffino, Italy	8	12	30
Sauvignon Blanc, Kendall-Jackson, California	9	14	34
Sauvignon Blanc, Kim Crawford California	11	15	38
Chardonnay, Clos du Blois California	8	12	30

RED

Pinot Noir, Castle Rock, Oregon	9	14	34
Red Blend, Dreaming Tree Crush, California	9	14	34
Malbec, Terrazas de los Andes, Argentina	9	14	34
Merlot, Sterling, California	9	14	34
Cabernet Sauvignon, Josh Cellars, California	9	14	34

NEW ORLEANS HISTORICAL FAVORITES

SAZERAC - EST. 1850

First cocktail invented. Popularized at the Sazerac coffee house and features Peychaud bitters invented in New Orleans. Rye whiskey, Absinthe, Angostura and Peychaud 12.99

HURRICANE - EST. 1940'S

This cocktail traces its roots to Pat O'Briens on St. Peter Street. White and Dark Rum, lime orange, passion fruit, grenadine 11.99
Try the Perfect Storm... Our classic Hurricane topped with 151 Rum 13.99

FRENCH 75 - EST. 1915

Invented at Harry's New York Bar in Paris, made famous in New Orleans. It was named because it had a kick similar to a French 75mm cannon. Gin, champagne and lemon 10.99

SIGNATURE CRAFT COCKTAILS

BUILD YOUR OWN MULE

Fresh-squeezed lime juice, ginger beer and spirit of your choice: Absolut, Four Roses, Captain Morgan, Jameson, Sauza Hornitos 10.99

HIBISCUS MARGARITA

Sauza Hornitos, Cointreau, fresh-brewed hibiscus tea, fresh-squeezed sweet and sour, agave nectar, salted rim, garnish with lime 11.99

CUCUMBER MARTINI

Fresh-squeezed cucumber and lime juices, intense ginger liqueur, simple syrup, vodka or gin, mint with cucumber slice 10.99

OLD FASHIONED

Buffalo Trace Bourbon, Angostura Bitters, & Turbanado sugar 12.99

CLASSIC SIDECAR

Courvoisier, Cointreau, fresh-squeezed lemon juice, sugared rim 12.99

New NEW ORLEANS DAIQUIRIS

CRASH & BURN 12.99

PEACH BELLINI 12.99

COPELAND'S CLASSICS

MARDI GRAS PUNCH

Cruzan Rum, peach Schnapps and fruit juices 11.99

CRASH & BURN

Served with seven liquors including Cordials, Myers's Dark Rum, Southern Comfort and white Rum. Blended with tropical fruit juices and topped with 151 Rum 12.99

COPELAND'S MARGARITA

Gold Tequila, Grand Marnier, fresh-squeezed sweet & sour and a splash of orange juice 11.99

BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, fresh-squeezed lemon and lime juices and finished with a splash of cranberry 10.99

PONTCHARTRAIN BEACH

Coconut Rum, Midori, Crème De Banana, Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 10.99

APPLEWOOD SMOKED BACON

BLOODY MARY

Traditional Bloody Mary featuring Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 12.99

BEER

BLUE MOON

BUD LIGHT

CORONA

HEINEKEN

MICHELOB ULTRA

STELLA

SWEETWATER 420

ASK ABOUT OUR FEATURED BEERS

BAKERY

CHEESECAKES

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE

Southern style, lighter, whipped cheesecake with a buttery pecan crust 6.99

NEW YORK STYLE SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 6.99

Top it your way!

Signature Topping Add 2.00

Bananas Foster
Caramel Pecan
Raspberry Sauce

Fresh Ripe Strawberry
Caramel
Chocolate Sauce
Strawberry Sauce

CHEF CRAFTED COOKIES & CREAM CHEESECAKE 8.99

TALL CAKES

8.99

Alex's Carrot Cake

Big Al's Chocolate Fudge Cake

Featured Dessert

RUM CREAM BREAD PUDDING

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

COPELAND'S ORIGINAL DESSERTS

BANANAS FOSTER

Traditional Bananas Foster with gourmet vanilla ice cream 9.99

WHITE CHOCOLATE BREAD PUDDING 7.99

COPELAND'S ORIGINAL ICE CREAM

Gourmet vanilla ice cream (3 scoops) 5.99