

EST. 1983

Copeland's

OF NEW ORLEANS

Appetizers

Artichoke & Spinach Dip

Topped with Monterey Jack. Served with our unique fried bow tie pasta 13.49

Hot Crab Claws

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

Jazzy Wings

Jumbo chicken wings seasoned, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing 15.99

Bayou Broccoli® *Since 1983*

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 9.49

Crawfish Bread

Artichoke and spinach, sautéed crawfish, alfredo sauce, monterey jack cheese 14.79

Buffalo Spring Rolls

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

Crab Stuffed Beignets

Tempura battered crabcakes with remoulade dressing 16.49

Soups & Salads

Corn & Crab Bisque

Lump crab meat, corn and green onions in a sweet cream bisque Cup 6.79 | Bowl 9.79

Cajun Gumbo Ya Ya *Since 1983*

Classic cajun roux, loaded with shrimp and crawfish Cup 6.79 | Bowl 9.79

Salmon Cobb Salad

Grilled salmon, bacon, tomatoes, eggs, red onions, avocado, Balsamic vinaigrette 18.79

Seafood Louis

Boiled shrimp, lump crab meat, boiled eggs, asparagus, grape tomato, spring mix, Louis dressing 18.29

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

Penthouse Salad®

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

Add To Salad:

Chicken (grilled or fried) 4.99

Shrimp (grilled or fried) 5.99

Salmon (grilled or blackened) 12.99

Cup of soup 3.99

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 14.99

Shrimp or Catfish Po-Boy

Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries 12.99 Substitute Oyster or Crawfish 2.00

Chargrilled Oyster

Chargrilled Oysters

Garlic butter, parmesan cheese, herb mix
1/2 Dozen: 13.99 Dozen: 21.99

Oysters Rockefeller

Creamed spinach, parmesan cheese and applewood smoked bacon
1/2 Dozen: 14.99 Dozen: 23.99

Entrées

Steak & Ribs

Ribeye *Since 1983*

Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side 36.89

Classic Filet *Since 1983*

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 39.29

Steak Labouchere

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

Pork Ribs

1/2 rack "fall off the bone" tender St. Louis Ribs, BBQ glaze, roasted pecan cole slaw, one side 18.29

Specialty Toppings

Garlic \$2.00 | Carmalized Onions \$2.00

Blue Cheese Crumble \$2.00 | Sautéed Crabmeat \$5.95

Sautéed Mushrooms \$2.00 | Sautéed Crawfish Tails \$5.95

Fish

Crab Stuffed Catfish Bordelaise

Catfish, lump crabmeat stuffing, broiled, crawfish rice pilaf, one side 22.49

Catfish Acadiana *It's Back*

Fried seasoned catfish filet topped with shrimp cream sauce, served with red hot potatoes and corn fritters 18.49

Wood Grilled Salmon *Try it Blackened!*

Served with crawfish rice pilaf and choice of side 23.49

Blackened Catfish

Served with crawfish rice, one side 17.99

Add a filet of catfish for 3.95

Chicken

Fried Chicken & Waffles

Buttermilk vanilla waffles topped with fried chicken, maple syrup, garlic butter and powdered sugar 15.99

Blackened Bayou Chicken

Blackened chicken breast, maidera mushroom dressing, rich crawfish tasso, cream sauce 19.49

Wood Grilled Chicken and Yams

Grilled chicken breast, mashed sweet potatoes, spiced pecans, carmalized onions 16.29

Spicy Herb Fried Chicken

Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) 16.99

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 16.99

Chicken Alfredo

Breaded chicken breast, pasta, alfredo sauce 16.29

New Orleans Red Beans & Rice

Served with Andouille 10.99 - Fried chicken tenders 13.99 - Fried catfish strips 13.99

New Orleans Seafood Dishes

Crabcakes & Shrimp Alfredo

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 24.99

Shrimp Ducky *It's Back*

Roasted and flash fried strips of duck, sautéed Gulf shrimp, Burgundy mushroom sauce served over rice 19.49

Eggplant Pirogue® *Since 1983*

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws (seasonal), angel hair pasta 19.29

Crawfish Étouffée *Try it with Shrimp!*

Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 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 18.49

Seafood Platter

Shrimp, crawfish tails, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 27.49

Sides

Garlic Sweet Potato Fries 4.49

Fresh Baked Potato 5.49

Steamed Broccoli Florets 4.49

Mashed Sweet Potatoes 4.49

Red Beans & Rice 3.99

Beer-battered French Fries 3.99

Creamed Spinach 4.49

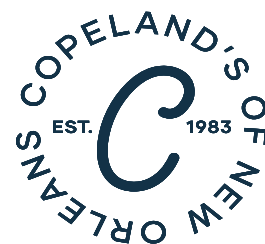
Copeland's Famous Biscuits (6)
4.50 or .75 for each

Red Hot Potatoes 4.49

Side Salad 3.99

Copelands Famous Biscuits
with Honey Butter (6) 6.50

Macaroni and Cheese 4.49



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

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