

Appetizers

Jazzy Wings

Jumbo chicken wings seasoned, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing. 16.99

Artichoke & Spinach Dip

Topped with monterey jack cheese. Served with our unique fried bow tie pasta. 14.79

Savory Ham & Goat Cheesecake *New*

Garlic butter herbed ham, creamed goat cheese, rosemary tomato confit. 11.99

Shrimp & Crab Ocados *New*

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

Smoked Tuna Dip

Smoked yellowfin tuna, sweet and sour pickles, Honey Bourbon pickled veggies and pita chips. 11.99

Hot Crab Claws

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast. 16.29
Substitute 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 cheese, cheddar bleu cheese dressing, wing butter sauce. 13.99

Crab Stuffed Beignets

Tempura battered crabcakes with remoulade dressing. 12.49

Soups & Salads

Corn & Crab Bisque

Lump crab meat, corn, and green onions in a sweet cream bisque. 8oz. 7.99

Cajun Gumbo Ya Ya *Since 1983*

Classic Cajun roux, loaded with shrimp and crawfish. 8oz. 7.99

Seafood Louis

Boiled shrimp, lump crab meat, boiled eggs, asparagus, tomato, spring mix, Louis dressing. 19.29

Italian Crab Salad *New*

Spring mix, lump crab meat, olive salad, fried eggplant croutons, parmesan cheese, mozzarella cheese, sliced banana peppers, and a lemon wedge. 16.99

Club Salad *New*

Spring mix, ham, turkey, bacon, avocado, diced egg, tomato, colby cheese, mozzarella cheese, tossed in honey mustard dressing and served with cheese toast. 14.99

Caesar Salad 12.79

Penthouse Salad®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, cheese toast, choice of dressing. 7.99 | 13.99

Add To Salad:

Chicken (grilled or fried) 3.99
 Shrimp (grilled or fried) 4.99
 Salmon (grilled or blackened) 9.99
 Redfish (grilled or blackened) 9.99
 Cup of soup 2.99

Handhelds

Spicy Chicken Sliders *New*

Three slider buns, fried chicken cutlets, Louis dressing, house dressing, sweet and sour pickle, and pimento cheese. Served with beer-battered French fries. 13.99

Club Sandwich *New*

Sliced brioche bread, mozzarella cheese, colby cheese, applewood bacon, sliced turkey and ham, honey mustard, tomato and shredded lettuce. Served with beer-battered French fries. 14.99

Copeland Burger *Since 1983*

Monterey jack cheese, cheddar cheese, applewood smoked bacon, lettuce, tomato, onion, our original Tiger Sauce, garlic mayo, croissant. Served with beer-battered French fries. 15.49

Shrimp or Catfish Po-Boy

Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries. 14.99

Half Po-Boy + Soup or Side

Half shrimp or catfish po-boy dressed with tartar sauce, shredded lettuce, tomatoes, sweet and sour pickles. Choice of cup of soup or side. 12.49

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. 39.99

Steak Laboucherie

Seared USDA Prime steak, angel hair pasta, garlic butter, Laboucherie Sauce. 19.99

Specialty Toppings

Sautéed Crab Meat \$6.99 | Sautéed Crawfish \$6.99 | Garlic \$1.49

Fish

Redfish with Crawfish Lacombe Sauce *New*

Seared redfish filet, red hot potatoes, crawfish Lacombe Sauce, lemon half, and parsley. 27.99

Bronzed Redfish Creole *New*

Bronzed redfish filet, garlic rice pilaf, seared asparagus, shrimp Creole sauce. 29.99

Catfish Acadiana *It's Back*

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

Herb Crusted Salmon

Salmon seared with herbs and seasoning, topped with lump crab meat, garlic bordelaise, served with rosemary roasted potatoes. 26.99

Blackened Catfish

Served with Creole shrimp rice, one side. 17.99
Add a filet of catfish for 4.99

Blackened Redfish *New*

Blackened redfish filet, Creole shrimp rice, one side. 26.99
Add a filet of redfish for 9.99

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, cornbread dressing, rich crawfish tasso, cream sauce. 19.99

Chicken Rene

Fried chicken breast topped with seasoned crawfish tails and 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. 16.29

Spicy Herb Fried Chicken

Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes). 15.99

Tomato Basil Chicken

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese. 16.99

Chicken Parmesan

Breaded chicken breast, angel hair pasta, alfredo, marinara, mozzarella cheese, parmesan cheese 17.29

Chicken Alfredo

Breaded chicken breast, pasta, alfredo sauce. 17.29

New Orleans Red Beans & Rice

Served with Andouille 10.99 | Fried chicken tenders 11.99 | Fried catfish strips 12.99

New Orleans Seafood Dishes

Shrimp Dill-icious *New*

Seared Gulf shrimp, fettuccine pasta, Lacombe Sauce, parmesan cheese, fresh dill, and seared lemon. 16.99

Blackened Trio

Blackened Chicken, Blackened Catfish, and Blackened Shrimp served over angel hair pasta and topped with Lemon Bordelaise Sauce. 22.99

Crabcakes & Shrimp Alfredo

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 22.49

Shrimp Ducky

Roasted and flash fried strips of duck, sautéed Gulf shrimp, Burgundy mushroom sauce served over rice. 17.99

Veal Copeland *Since 1983*

Veal, spiced and panéed, Gulf shrimp, tasso in a creamy sauce served over linguine pasta. 21.99

Eggplant Pirogue® *Since 1983*

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws (seasonal), angel hair pasta. 17.99

Shrimp Étouffée

Shrimp in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice. 19.29

Substitute shrimp for crawfish for 2.99

Crawfish Ravioli

Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce. 19.99

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. 19.99

Crawfish Fettuccine

Crawfish, cream sauce, special seasonings. 20.49

Seafood Platter

Jumbo Gulf shrimp, crabcake, crispy catfish, beer-battered French fries, corn fritters, garlic toast, cocktail and tartar sauce. 25.99

Shrimp or Catfish Platter

Crispy catfish or popcorn Gulf shrimp, beer-battered French fries, corn fritters, garlic toast, cocktail and tartar sauce. 21.99

Squash noodles available for any pasta dish.

Sides 4.99

Mashed Sweet Potatoes
Creamed Spinach
Steamed Broccoli Florets
Red Beans and Rice
Macaroni & Cheese

Red Hot Potatoes
Fresh Baked Potato
Beer-Battered French Fries
Side Salad
Cornbread Dressing



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.