



Appetizers

Artichoke & Spinach Dip

Topped with Monterey Jack. Served with our unique fried bow tie pasta. 14.49

Bayou Broccoli® *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

Substitute for Sautéed Garlic Shrimp 16.99

Crawfish Bread

Artichoke and spinach, sautéed 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 15.99

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, homemade cheddar bleu cheese dressing, wing butter sauce. 14.99

Soups & Salads

Corn & Crab Bisque

Fresh crabmeat, corn and green onions in a sweet cream bisque. Cup 6.99 | Bowl 8.99

Cajun Gumbo Ya Ya *Since 1983*

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

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 | 12.99

Cobb Salad®

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

Add To Salad:

Chicken 5.99 • Shrimp 5.99 • Salmon 8.99
Catfish 6.99 • Steak 8.99

Dressings:

Honey Mustard • Cheddar Bleu Cheese
Peppercorn Ranch • Caesar • White Remoulade
Balsamic Vinaigrette • Italian

Handhelds

*Copeland Burger *Since 1983*

Monterey jack, colby cheese, applewood smoked bacon, lettuce, tomato, onion, our original Tiger sauce, garlic mayo, croissant. Served with beer-battered French fries. 15.99

Spicy Chicken Sandwich

Fried chicken on a toasted brioche bun, sweet and 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 +3.00

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

Fish

Catfish Acadiana

Golden fried catfish fillet, 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 fillet topped with crawfish étouffée. Served with Shrimp Creole rice, one side 21.99

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, Maryland style crabcake, crispy catfish, onion string, beer-battered French fries 28.99

Shrimp or Catfish Platter

Fried Gulf shrimp or crispy catfish, onion strings, beer-battered French fries, garlic toast, cocktail and tartar sauce. 27.99

Jambalaya Pasta (contains pork) *Since 1983*

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

Crawfish Étouffée

Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice. 18.99

Shrimp & Crawfish Étouffée

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

Trio Platters

Classic Platter (Contains Pork)

Jambalaya Pasta, Crawfish Étouffée, 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 Étouffée 28.99

Blackened Trio

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

Entrées

New Orleans Famous Red Beans & 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

Steak

*Prime Top Sirloin

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

*Classic Filet *Since 1983*

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

*Steak Laboucherie

Seared USDA Prime steak, angel hair pasta, garlic butter, mushrooms, and Laboucherie sauce. 24.99

Specialty Toppings

Sautéed Crabmeat 8.99 • Sautéed Crawfish 5.99
Sautéed Shrimp 5.99 • Rene Mushrooms 2.00 •
Caramelized Onions 2.00 • Garlic 2.00 • Bleu Cheese 2.00


Sides

Side Salad	4.49
Loaded Baked Potato	5.49
Red Beans and Rice (contains pork)	4.99
Beer-Battered French Fries	3.99
Steamed Broccoli Florets with Parmesan	4.99
Vegetable Medley	4.99
Mac & Cheese	4.99
Creamed Spinach	4.99
Cornbread Dressing	4.99
Mashed Sweet Potatoes	4.99

Squash noodles available for any pasta dish. 2.00

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.**



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