

EST. 1983

Copeland's

OF NEW ORLEANS

3 Courses

THE PRICE OF YOUR ENTRÉE SELECTION IS THE PRICE OF YOUR COMPLETE 3 COURSES

First Course

CORN AND CRAB BISQUE

Cup of sweet cream & corn bisque with lump blue crab and green onions.

CAESAR SALAD

Small caesar salad made with romaine lettuce, parmesan cheese, homemade croutons, tossed in caesar dressing.

Second Course

ITALIAN CRAB SALAD

Spring mix, lump crab meat, olive salad, fried eggplant croutons, parmesan cheese, mozzarella cheese, sliced banana peppers, and a lemon wedge. 27.99

BLACKENED REDFISH

Blackened redfish filet, shrimp Creole rice, one side. 37.99

CRAB & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 31.49

CRAWFISH ÉTOUFFÉE

Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice. 31.99

SHRIMP DILL-ICIOUS

Seared Gulf shrimp, fettuccine pasta, Lacombe Sauce, parmesan cheese, fresh dill, seared lemon. 28.49

CRAWFISH FETTUCINE

Crawfish, cream sauce, special seasonings. 30.99

Dessert Course

CHOCOLATE PECAN PIE CHEESECAKE *New*

Signature cheesecake topped with sweet pecans and drizzled with pecan pie filling and chocolate sauce.

RUM CREAM BREAD PUDDING

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