

EST. 1983

# Copeland's

OF NEW ORLEANS

## Appetizers

### Jazzy Wings

Jumbo chicken wings seasoned and tossed in a mild buffalo sauce, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing. 16.99

### Jazzy Tenders

Chicken tenders tossed in a mild buffalo sauce, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing. 13.99

### Artichoke & Spinach Dip

Topped with monterey jack cheese. Served with our unique fried bow tie pasta. 14.99

### Shrimp Cakes with Tasso Butter Cream *New*

Fried Gulf shrimp and crab cakes, tasso butter cream sauce, green onions and parmesan cheese. 10.99

### Hot Crab Claws

Fresh crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast. 16.49

*Substitute for Shrimp 13.99*

### Bayou Broccoli@ *Since 1983*

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

### Crawfish Bread

Artichoke and spinach, sautéed crawfish, alfredo sauce, monterey jack cheese. 15.49

### Buffalo Spring Rolls

Chicken, hot sauce, mozzarella cheese, homemade cheddar bleu cheese dressing, mild buffalo sauce. 14.99

## Soups & Salads

### Corn & Crab Bisque

Lump crab meat, corn, and green onions in a sweet cream bisque. 5.99 | 8.99

### Cajun Gumbo Ya Ya *Since 1983*

Classic Cajun roux, loaded with shrimp and crawfish. 6.99 | 8.99

### 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

### Caesar Salad 7.99 | 12.99

### Penthouse Salad@

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, cheese toast, choice of dressing. 8.79 | 14.49

### Club Salad

Spring mix, ham, turkey, bacon, avocado, diced egg, tomato, cheddar cheese, mozzarella cheese, tossed in honey mustard dressing and served with cheese toast. 15.99

### Add To Salad:

Chicken (grilled or fried) 4.99 - Shrimp (grilled or fried) 5.99

Salmon (grilled or blackened) 10.99 - Redfish (grilled or blackened) 14.99

Cup of soup 3.99

## Handhelds

### Copeland Burger *Since 1983*

Croissant, Monterey jack cheese, cheddar cheese, applewood smoked bacon, lettuce, tomato, onion, our original Tiger Sauce, garlic mayo. Served with French fries. 15.99

### Smash Burger Melt *New*

Two ground beef patties, caramelized onions, fried egg, cheese, and dijonaise. Served with rosemary roasted potatoes. 10.99

### Spicy Chicken Sliders

Three slider buns, fried chicken cutlets, Louis dressing, ranch dressing, sweet and sour pickles, and pimento cheese. Served with French fries. 14.79

### Club Sandwich

Sliced brioche bread, mozzarella cheese, cheddar cheese, applewood smoked bacon, sliced turkey and ham, honey mustard, tomato and shredded lettuce. Served with French fries. 14.99

### Chicken Parmesan Sandwich *New*

Parmesan toasted po-boy bread, breaded chicken cutlets, alfredo sauce, marinara and mozzarella cheese. Served with French fries. 13.99

### Shrimp or Catfish Po-Boy

Hand-battered shrimp or catfish dressed with tartar sauce, shredded lettuce, tomatoes, sweet and sour pickles and served overstuffed. Served with French fries. 14.99

### Half Po-Boy + Soup or Side

Hand-battered half shrimp or catfish po-boy dressed with tartar sauce, shredded lettuce, tomatoes, sweet and sour pickles. Choice of cup of soup or side. 12.99

## Signature Shareable Selections \$40

Choose 1 Appetizer and 2 Entrées. Available Monday - Sunday

### Appetizer (choose 1)

Fried or Blackened Crabcakes  
Artichoke and Spinach Dip  
Shrimp Cakes with Tasso Butter Cream  
Bayou Broccoli

### Choose Two Entrées (choose 2)

Crabcake & Shrimp Alfredo  
Sautéed Garlic Shrimp Pasta  
Penthouse Salad topped with Chicken or Shrimp (grilled or fried)  
Chicken Alfredo  
Eggplant Pirogue  
Lemon Chicken Primavera

# Entrées

## Steak

### Steak Laboucherie

Seared USDA flat iron steak, angel hair pasta, garlic butter, Laboucherie Sauce. 21.29

### Ribeye *Since 1983*

Finest hand selected, 14 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side. 39.99

### Classic Filet *Since 1983*

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side. 41.49

### Pork Ribs Pontchartrain

Tender St. Louis Ribs, smothered in our homemade BBQ sauce, one side. 29.99 | 1/2 rack 17.99

### Specialty Toppings

Sautéed Crab Meat 6.99 | Sautéed Crawfish 6.99 | Garlic 1.49

## Fish

### Blackened Redfish

Blackened redfish filet, Creole shrimp rice, one side. 28.79  
*Add a filet of redfish for 14.99*

### Redfish with Crawfish Lacombe Sauce

Seared redfish filet, red hot potatoes, crawfish Lacombe Sauce, seared lemon, and parsley. 28.79

### Catfish Acadiana

Fried seasoned catfish filet topped with shrimp cream sauce, served with red hot potatoes and corn fritters. 26.99

### Grilled Salmon

Served with Creole shrimp rice, one side. 21.99  
*Add a filet of salmon for 10.99*

### Blackened Catfish

Served with Creole shrimp rice, one side. 18.99  
*Add a filet of catfish for 5.99*

## Chicken

### Fried Chicken & Waffles

Buttermilk vanilla waffles topped with fried chicken cutlets, maple syrup, garlic butter and powdered sugar. 16.99

### Spicy Herb Fried Chicken

Half a chicken marinated 12 hours, fried with French fries (please allow 15 minutes). 16.99

### Tomato Basil Chicken

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese. 17.99

### Chicken Parmesan

Breaded chicken breast, angel hair pasta, alfredo, marinara, mozzarella cheese, parmesan cheese. 18.49

### Chicken Alfredo

Breaded chicken breast, linguine pasta, alfredo sauce. 18.49

### New Orleans Red Beans & Rice

Served with Andouille 11.99 | Fried chicken tenders 12.99 | Fried catfish strips 13.99

## Pizza Pasta Bowls

### Blackened Shrimp Alfredo

Linguine pasta, alfredo sauce. 20.99

### BBQ Shrimp

Jumbo Gulf shrimp, Creole seasoning, garlic, worcestershire butter sauce over linguine pasta. 22.99

### Blackened Chicken Alfredo

Linguine pasta, alfredo sauce. 20.99

## New Orleans Seafood Dishes

### Shrimp Dill-icious

Seared Gulf shrimp, fettuccine pasta, Lacombe Sauce, parmesan cheese, fresh dill, and seared lemon. 18.49

### Blackened Trio

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

### Sautéed Garlic Shrimp Pasta *New*

Seared Gulf shrimp, Rene mushrooms, garlic lemon butter sauce, over angel hair pasta with crispy crouton toast. 15.99

### Crabcakes & Shrimp Alfredo

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

### Eggplant Pirogue® *Since 1983*

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

### Shrimp Étouffée

Shrimp in a dark roux-based sauce, garlic, green onions, spices, served over rice. 17.49

*Substitute shrimp for crawfish for 3.00*

### Crawfish Ravioli

Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce. 20.99

### Jambalaya Pasta *Since 1983*

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta. 20.99

### Shrimp & Tasso Pasta *Since 1983*

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta. 20.99

### Crawfish Fettuccine

Signature seasoned crawfish in parmesan cream sauce topped with green onions. 20.99

### Seafood Platter

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

### Shrimp or Catfish Platter

Crispy catfish or Gulf shrimp, 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

Broccoli Florets  
topped with parmesan cheese

#### Red Beans and Rice

#### Macaroni & Cheese

#### Red Hot Potatoes

### Loaded Baked Potato

#### French Fries

#### Side Salad

#### Cornbread Dressing

#### Corn Fritters

#### Garlic Sautéed Spinach



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.