



Appetizers

Artichoke & Spinach Dip

Topped with Monterey Jack cheese. Served with our unique fried bow tie pasta. 14.99

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

Maryland Crabcakes

Maryland style crabcakes, broiled or panko crusted and lightly fried served with Copeland's white remoulade sauce. 16.99

Jazzy Wings

Jumbo chicken wings seasoned, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing. 17.99

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 | Large 13.99

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. Small 8.99 | Large 14.99

Add To Salad:

Chicken 5.99 • Shrimp 5.99 • Salmon 9.99
Catfish 6.99 • Steak 11.99

Handhelds

*Copeland Burger *Since 1983*

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

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

Spicy Chicken Sliders

Three slider buns, fried chicken cutlets, louis and ranch dressing, sweet and sour pickles, and pimento cheese. Served with French fries. 13.99

Shrimp Po-Boy

Hand-battered, golden fried shrimp with lettuce, tomato, sweet and sour pickles, and tarter sauce. Served with 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 filet, shrimp butter sauce, shrimp Creole rice, one side. 19.99

Fresh Redfish

Blackened or grilled served with shrimp Creole rice and one side. 28.99

Herb Crusted Salmon

Salmon seared with herbs and seasoning, topped with lump crabmeat, garlic bordelaise, served rosemary roasted potatoes. 28.99

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

Add filet 6.99

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. 19.99

Seafood Platter

Fried Gulf shrimp, Maryland style crabcake, crispy catfish, French fries. 28.99

Jambalaya Pasta *(contains pork) Since 1983*

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta. 19.99

Sautéed Garlic Shrimp Pasta

Seared Gulf shrimp, Rene mushrooms, garlic lemon butter sauce, over angel hair pasta with crispy crouton toast. 16.99

Crawfish Étouffée

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

Add shrimp 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

Shrimp Ducky

Roasted and flash fried strips of duck, sautéed Gulf shrimp, burgundy mushroom sauce served over rice. 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 chicken breast, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan. 18.99

Blackened Bayou Chicken

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

Herb Fried Chicken

Half chicken marinated 12 hours, golden fried, served with French fries *(please allow 20 minutes)*. 19.99

Steak

*Ribeye *Since 1983*

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

*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® filet served sizzling, side salad and one side. 39.99

*Steak Labouchere

Seared USDA flat iron steak, angel hair pasta, garlic butter, mushrooms, and Laboucherie sauce. 26.99

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


Sides

Side Salad	4.49
Loaded Baked Potato	5.49
Red Beans and Rice <i>(contains pork)</i>	4.99
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
Rosemary Potatoes	4.99

Zucchini 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.*

The background of the entire image is a light gray topographic map with white contour lines. The map shows various landmasses and water bodies, with the text overlaid on it.

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EST. 1983
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