EST. 1983

Copeland's

Flavor You Can Feel. Roots You Can Trust.

Starters

It all begins with flavor you can feel.

Raw Oysters
Freshly shucked oysters, served with crackers, cocktail sauce, mignonette and horseradish.
4 count: 10.99 8 count: 16.99

Chargrilled Oysters
Freshly shucked oysters, topped with garlic butter blend, parmesan and romano cheeses.
4 count: 11.99 8 count: 18.99

Artichoke & Spinach Dip
Topped with monterey jack cheese. Served with our unique fried bow tie pasta. 15.49

Buffalo Spring Rolls
Chicken, hot sauce, mozzarella cheese, homemade cheddar bleu cheese dressing, mild buffalo sauce. 15.49

Jazzy Wings
Jumbo chicken wings, seasoned, floured, and fried. Tossed in our mild buffalo sauce and served with homemade cheddar bleu cheese or ranch dressing. 16.99

Crawfish Bread
Artichoke and spinach, sautéed crawfish, alfredo sauce, monterey jack cheese. 15.99

Fried Crabcakes
Maryland style crabcakes, panko crusted and lightly fried served with Copeland's signature sauce. 13.79
Try blackened, served with white remoulade sauce.

Crab and Crawfish Bake
Lump crab meat, crawfish tails, artichoke hearts, in a parmesan cheese sauce, served with crouton toast. 14.99

Sautéed Garlic Shrimp
Sautéed shrimp, olive oil vinaigrette, garlic, crispy crouton toast. 14.99

Bayou Broccoli® *Since 1983*
Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger Sauce. 12.29

Jazzy Tenders
Chicken tenders tossed in a mild buffalo sauce, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing. 16.29

Hot Crab Claws
Fresh crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast.
Market Price

Soups & Salads

Where comfort meets freshness.

Cajun Gumbo Ya Ya *Since 1983*
Classic Cajun roux, loaded with shrimp and crawfish. Served with white rice. 8oz. 7.99

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

Duck & Andouille Gumbo
Shredded duck confit and andouille sausage, stewed in a dark cajun roux. Served with white rice. 8oz. 7.99

Penthouse Salad®
Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, cheese toast, choice of dressing. 9.49 | 14.99

Caesar Salad 8.49 | 13.49

Club Salad
Ham, turkey, bacon, avocado, diced egg, tomato, cheddar cheese, mozzarella cheese, tossed in honey mustard dressing and served with cheese toast. 16.49

Add To Salad:
Chicken (grilled or fried) 6.29
Shrimp (grilled or fried) 6.99
Crabcakes (2) (blackened or fried) 11.29
Salmon (grilled or blackened) 11.29
Cup of soup 5.99

Handhelds

Flavor you can hold onto.

Copeland Burger *Since 1983*
Croissant, monterey jack cheese, cheddar cheese, applewood smoked bacon, lettuce, tomato, onion, sweet and sour pickles, our original Tiger Sauce, garlic mayo. Served with French fries. 15.99

Spicy Chicken Sliders
Three slider buns, fried chicken cutlets, Louis dressing, ranch dressing, sweet and sour pickles, and pimento cheese. Served with French fries. 14.99

Chicken Parmesan Sandwich
Parmesan toasted po-boy bread, breaded chicken cutlets, alfredo sauce, marinara and mozzarella cheese. Served with French fries. 15.49

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. 15.99

Smash Burger Melt
Two ground beef patties, caramelized onions, fried egg, cheese, and dijonnaise. Served with rosemary roasted potatoes. 13.99

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

Half Club Sandwich or Po-boy
Half Club Sandwich, shrimp po-boy or catfish po-boy. Served with French fries. 13.49
Substitute soup for French fries for 1.50

New Orleans Seafood Dishes

Where Louisiana roots meet unforgettable flavor.

Crabcakes & Shrimp Alfredo
Try it blackened!
Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 22.99

Eggplant Pirogue® *Since 1983*
Fried eggplant slices, au gratin sauce, Gulf shrimp, angel hair pasta. 19.99

Crawfish Fettuccine
Signature seasoned crawfish in parmesan cream sauce topped with green onions. 21.99

Shrimp & Tasso Pasta *Since 1983*
Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta. 21.99

Jambalaya Pasta *Since 1983*
Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta. 20.99

Sautéed Garlic Shrimp Pasta
Seared Gulf shrimp, Rene mushrooms, garlic lemon butter sauce, over angel hair pasta with crispy crouton toast. 17.99

Shrimp Étouffée
Shrimp in a dark roux-based sauce, garlic, green onions, spices, served over rice. 17.99
Substitute crawfish for shrimp for 3.00

Shrimp Ducky
Roasted crispy strips of duck, sautéed Gulf shrimp, Burgundy mushroom sauce, served over rice. 18.99

Crawfish Ravioli
Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce. 21.99

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

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

Veal Copeland
Veal, spiced and panéed, Gulf shrimp, and tasso in a creamy sauce served over linguine pasta. 22.49

Shrimp or Catfish Platter
Crispy catfish or Gulf shrimp, French fries, corn fritters, garlic toast, cocktail and tartar sauce. 21.99

Squash noodles available as a substitution for any pasta dish.

Copeland's Catch

Where every bite hooks you.

Fried Redfish with Crawfish Cream
Fresh redfish, lightly fried over garlic butter angel hair pasta topped with crawfish cream. 29.99

Blackened Redfish
Blackened redfish filet, Creole shrimp rice, one side. 28.99
Add a filet of redfish for 14.99

Bistro Catfish with Crawfish Étouffée
Lightly fried seasoned catfish filets, served over red hot potatoes, and topped with crawfish étouffée and green onions. 22.99

Salmon Oscar
Salmon seared with herbs, garlic sautéed shrimp and spinach, red hot potatoes, hollandaise sauce. 25.99

Grilled Salmon
Served with Creole shrimp rice, one side. 26.29
Add a filet of salmon for 11.29

Blackened Catfish
Served with Creole shrimp rice, one side. 19.79
Add a filet of catfish for 5.99

Chicken Classics

From our family recipes to your table.

Chicken Alfredo *Try it grilled!*
Breaded chicken breast, linguine pasta, alfredo sauce. 19.49

Chicken Parmesan *Try it grilled!*
Breaded chicken breast, angel hair pasta, alfredo, marinara, mozzarella cheese, parmesan cheese. 19.79

Spicy Herb Fried Chicken
Half a chicken marinated 12 hours, fried. Served with French fries (please allow 15 minutes). 17.99

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

New Orleans Red Beans & Rice
Served with choice of: fried chicken tenders, Andouille or fried catfish strips 14.49

Grilled Chicken & Yams
Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions and worcestershire sauce. 16.99

Tomato Basil Chicken
Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese. 18.79

Blackened Bayou Chicken
Blackened chicken breast, cornbread dressing, rich crawfish & tasso cream sauce and green onions. 20.99

Lemon Chicken Primavera
Seared chicken cutlets, Rene mushrooms, broccoli, peppers, tomatoes and sautéed squash noodles, lemon butter sauce. 16.99

Copeland's Grilled Chicken & Vegetables *New*
Try it with shrimp!
Seasoned chicken breast, served over rice with grilled squash succotash and finished with a honey lemon vinaigrette. 16.79
Substitute salmon for chicken for 6.00

BBQ Chicken Monty
Grilled chicken breast, bbq au jus, monterey jack cheese and diced bacon. Served with red hot potatoes and grilled squash succotash. 15.99

Signature Steaks

Boldly seasoned. Proudly Copeland's.

Classic Filet *Since 1983*
8oz. tender center cut Certified Angus Beef® filet served sizzling, one side. 43.99

Ribeye *Since 1983*
Finest hand selected, 14oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side. 41.99

Steak Laboucherie
Seared USDA flat iron steak, angel hair pasta, garlic butter, Laboucherie Sauce. 22.99

Specialty Steak Toppings
Sautéed Crab Meat 6.99 | Sautéed Crawfish 6.99 | Garlic 1.49

Sides

Made from scratch. Shared with love.

Classic Sides 5.99

Mashed Sweet Potatoes
Red Beans and Rice
French Fries
Corn Fritters
Cornbread Dressing
Rosemary Roasted Potatoes
Side Salad
Red Hot Potatoes

Premium Sides 6.49

Macaroni & Cheese
Loaded Baked Potato
Garlic Sautéed Spinach
Grilled Squash Succotash
Broccoli Florets
topped with parmesan cheese
Creamed 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.*