

## APPETIZERS

### ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 10.95

### HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 14.95

### BAYOU BROCCOLI® Since 1983

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 7.95

### JAZZY WINGS

Jumbo whole chicken wings seasoned and fried. Served with homemade cheddar bleu cheese or ranch dressing 12.97

### CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese 12.99

### BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 11.49

### CRAB STUFFED BEIGNETS

Crabcakes hand-dipped in tempura batter, lightly fried, with remoulade dressing 10.49

## SOUPS & SALADS

### CORN & CRAB BISQUE Cup 5.49 | Bowl 7.95

Lump crabmeat, corn and green onions in a sweet cream bisque

### CAJUN GUMBO YA YA Since 1983

Cup 5.49 | Bowl 7.95 Classic cajun roux, loaded with shrimp and crawfish

### GRILLED CHICKEN COBB SALAD

Tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette 13.95 | Small 8.49

### SALMON COBB SALAD

Grilled salmon, bacon, tomatoes, eggs, red onions, avocado, Balsamic vinaigrette 16.99

### PENTHOUSE SALAD

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing 9.95 | Small 5.95

### CAESAR SALAD

Fresh, chilled romaine, Copeland's caesar dressing, parmesan cheese, homemade croutons 8.95 | Small 5.29

Add To Salad:

Chicken (grilled or fried) 3.99

Shrimp (grilled or fried) 4.99

Salmon (grilled or blackened) 9.99

Cup of Soup 2.99

## HANDHELDS

### COPELAND BURGER Since 1983

Monterey jack, cheddar, applewood smoked bacon, lettuce, tomato, onion, Tiger sauce, garlic mayo, croissant. Served with beer-battered French fries 12.95

### SPICY CHICKEN SANDWICH

Fried chicken on a toasted brioche bun, sweet & sour pickles, spicy mayo. Served with beer-battered French fries 9.99

### SEAFOOD PO-BOY

Shrimp, Crawfish, Catfish or Oyster: Hand-battered, golden fried, dressed and served overstuffed with beer-battered French fries 11.95

MAKE IT A COMBO PO-BOY: Choose any two 14.95

### HALF PO-BOY + SOUP OR SIDE

Half shrimp or catfish po-boy dressed with tartar sauce, shredded lettuce, tomatoes, sweet & sour pickles. Choice of cup of soup or side 10.95

## ENTRÉES

### TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 13.95 | Lunch: 8.95

### CHICKEN FAIS DO DO

Lemon chicken, sautéed mushrooms and onions, angel hair pasta 12.99

### SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, golden fried, served with beer-battered French fries (please allow 15 minutes) 14.95

### BACKYARD BBQ CHICKEN

Half bone-in chicken tossed in BBQ sauce. Served with pecan coleslaw and mac & cheese (please allow 15 minutes) 12.99

### BLACKENED BAYOU CHICKEN

Blackened chicken breast, madeira mushroom dressing, crawfish tasso cream sauce 16.49

### CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 13.95 | Lunch: 9.95

### CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 13.79 | Lunch: 8.95

### VEGETABLE PASTA PRIMAVERA

Sauteed mushrooms, broccoli, asparagus, zucchini and tomatoes, light alfredo sauce, angel hair pasta 11.99

Add Chicken Grilled or Fried 3.95

Add Shrimp Grilled or Fried 4.95

### GRILLED CHICKEN WITH YAMS

Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions 15.79

## SEAFOOD DISHES

### CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, light shrimp alfredo sauce 18.95 | Lunch: 11.79

### EGGPLANT PIROGUE® Since 1983

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws, angel hair pasta 16.49 | Lunch: 9.95

### SHRIMP & TASSO PASTA Since 1983

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 15.95

### JAMBALAYA PASTA Since 1983

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 16.79 | Lunch: 10.79

### SEAFOOD PLATTER

Shrimp, crawfish tails, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 24.95

### SHRIMP OR CATFISH PLATTER

Hand-battered, golden fried, onion strings, beer-battered French fries, corn fritters 17.95

### STUFFED SHRIMP ALFREDO

Lump crabmeat stuffed shrimp, angel hair pasta, alfredo sauce 17.95

### CRABMEAT RAVIOLI

Jumbo crabmeat ravioli smothered in alfredo sauce, baked to perfection 15.99

### SHRIMP DUCKY

Roasted and flash fried strips of duck, sautéed in Gulf shrimp, Burgundy mushroom sauce, rice or pasta 15.99

### CRAWFISH ETOUFFÉE

Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 17.79 | Lunch: 11.95

Try it with Shrimp!

## FISH

### CRAB STUFFED CATFISH BORDELAISE

Catfish, lump crabmeat stuffing, broiled, crawfish rice pilaf, one side 17.95

### PAN ROASTED SALMON WITH LUMP CRABMEAT

Pan roasted salmon, sautéed vegetables, lump crabmeat and a white wine lemon sauce 26.49

### BLACKENED CATFISH

Served with crawfish rice pilaf, one side 13.95 Add a fillet of catfish for 3.95

## STEAKS & RIBS

### RIBEYE Since 1983

Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling 32.49

### CLASSIC FILET Since 1983

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 33.49

### STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, Labouchere sauce 19.95

### PORK RIBS STACK

1/2 rack "fall off the bone" tender St. Louis Ribs, BBQ glaze, roasted pecan cole slaw, one side 16.79

### SPECIALTY TOPPINGS

Garlic \$1<sup>50</sup>

Sautéed Crabmeat \$5<sup>95</sup>

Garlic Sautéed Crawfish \$4<sup>95</sup>

## SIDES

Garlic Sweet Potato Fries \$3<sup>95</sup>

Steamed Broccoli Florets \$3<sup>95</sup>

Red Beans & Rice \$2<sup>95</sup>

Creamed Spinach \$3<sup>95</sup>

Side Salad \$2<sup>49</sup>

Fresh Baked Potato \$4<sup>95</sup>

Garlic Mashed Sweet Potatoes \$3<sup>95</sup>

Sauteed Vegetables \$3<sup>95</sup>

Beer-battered French Fries \$3<sup>95</sup>

Copeland's Famous Biscuits (6) \$3 or .50 each

Copelands Famous Biscuits with Honey Butter (6) \$4<sup>95</sup>