



## APPETIZERS

### ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 12.49

### SMOKED TUNA DIP **NEW**

Smoked yellowfin tuna, sweet and sour pickles, Honey Bourbon pickled veggies and pita chips 10.99

### SHRIMP & TASSO JALAPEÑOS

Fried jalapeño's stuffed with shrimp and tasso filling, pickled cabbage, parmesan cheese, verde ranch 9.49

### HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 13.99

### BAYOU BROCCOLI® *Since 1983*

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 10.49

### JAZZY WINGS

Whole chicken wings seasoned and fried. Served with homemade cheddar bleu cheese or ranch dressing 12.99

### 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 with remoulade dressing 10.99

## SOUPS & SALADS

### CORN & CRAB BISQUE Cup 5.99 | Bowl 8.49

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

### CAJUN GUMBO YA YA *Since 1983*

Cup 5.99 | Bowl 8.49 Classic cajun roux, loaded with shrimp and crawfish

### CRAB & AVOCADO STACK **Eat Fit**

Jumbo lump crab meat, Roma tomato, avocado, red onion, cilantro, honey lemon vinaigrette 16.99

### SEAFOOD LOUIS **NEW**

Boiled shrimp, jumbo lump crab meat, boiled eggs, asparagus, grape tomato, spring mix, louis dressing 17.99

### CAESAR SALAD 10.49

### PENTHOUSE SALAD®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing Small 6.99 | 11.49

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

## ENTRÉES

### SOUTHERN FRIED PORK **NEW**

Biscuit crusted tenderized pork, cajun corn, ham and bacon green beans, andouille gravy, hot sauce, green onions 14.99

### GARDEN CHICKEN **Eat Fit**

Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce 13.99

### FRITES & GRILLADE **NEW**

Pan fried veal, sauteed mushrooms, grillade gravy, garlic parmesan fries 14.99

### SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) 14.49

### TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 13.99

### CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 14.99

### CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 14.79

## SEAFOOD DISHES

### CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 17.49

### VEAL COPELAND *Since 1983* **IT'S BACK!**

Veal, spiced and panéed, Gulf shrimp, tasso in a creamy sauce served over linguine 18.59

### EGGPLANT PIROGUE® *Since 1983*

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws (seasonal), angel hair pasta 15.99

### BUTTERFLIED SHRIMP CREOLE

Jumbo butterflied Gulf shrimp, tasso, andouille sausage, okra, stewed tomatoes, seasoned rice 14.99

### CRAWFISH RAVIOLI

Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce 15.99

### JAMBALAYA PASTA *Since 1983*

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 17.79

### SHRIMP & TASSO PASTA *Since 1983*

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 15.99

### CRAWFISH FETTUCINE

Crawfish, cream sauce, special seasonings 18.49

### SEAFOOD PLATTER

Gulf shrimp, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 24.99

### SHRIMP OR CATFISH PLATTER 20.49

\*Squash noodles available for any pasta dish.

## 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 13.99

### SPICY CHICKEN SANDWICH

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

### SHRIMP OR CATFISH PO-BOY

Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries 11.99

### 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 9.99

## FISH

### BRONZED GROUPEL **NEW**

Florida Grouper in garlic butter sauce over sauteed squash, asparagus, mushrooms 24.99

### HERB CRUSTED SALMON **NEW**

Salmon seared with herbs and seasoning, topped with lump crab meat garlic bordelaise, served with rosemary roasted potatoes 26.99

### BLACKENED CATFISH

Served with Creole shrimp rice, one side 14.99  
Add a fillet of catfish for 3.99

## STEAKS

### RIBEYE *Since 1983*

Finest hand selected, 14 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side 33.49

### CLASSIC FILET *Since 1983*

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 36.69

### STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, Labouchere sauce 16.99

### SPECIALTY TOPPINGS

Sautéed Crabmeat \$5.99

Sautéed Crawfish \$5.99

Garlic \$1.49

## SIDES

### Roasted Sweet Potato Hash

### Cajun Corn Maque Choux **NEW**

### Creamed Spinach

### Squash Casserole **NEW**

### Steamed Broccoli Florets

### Smothered Ham and Bacon Green Beans **NEW**

### Red Beans and Rice

### Red Hot Potatoes

### Fresh Baked Potato

### Beer-Battered French Fries

### Side Salad



Eat Fit items meet nutritional criteria designated by Ochsner Health. Download the free Eat Fit smartphone app for full nutrition facts.

\*Eat Fit items are not served with a biscuit\*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# WINE & SPECIALITY COCKTAILS

## WINE

### WHITE

	6 oz.	9 oz.	
Riesling, Chateau Ste Michelle, Columbia Valley, Washington	9	13	27
Sauvignon Blanc, Kendall-Jackson Vintner's Reserve, California	9	13	27
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	11	16	33
Pinot Grigio, Ruffino Lumina Delle Venezie IGT, Italy	7	11	23
Chardonnay, Trinity Oaks, California	7	11	23
Chardonnay, Kendall-Jackson Vintner's Reserve, California	11	16	33
Chardonnay, Sonoma-Cutrer Russian River, California	14	20	42
Moscato, Mezzacorona, Northern Italy	7	11	23
White Zinfandel, Beringer, California	7	10	22

### RED

Pinot Noir, Three Thieves, California	8	12	26
Pinot Noir, Meiomi, Coastal California	13	19	38
Merlot, Blackstone, California	8	12	26
Malbec, Terrazas de los Andes, Mendoza, Argentina	9	14	29
Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington	8	12	26
Cabernet Sauvignon, Bonanza <b>NEW</b> California	10	14	29
Cabernet Sauvignon, Joel Gott 815 California	12	18	36
Red Blend, 7 Moons, California	8	12	26

### ROSÉ AND SPARKLING

Rosé, Meiomi, Coastal California	10	15	32
Champagne, Opera Prima, Castilla-La Mancha, Spain	7	11	23
Prosecco, La Marca, Italy (187mL)	12		

## SIGNATURE COCKTAILS

### CRASH & BURN

Served with seven liquors including Cordials, Dark Rum, Southern Comfort and Don Q Cristal Rum. Blended with tropical fruit juices and topped with Don Q 151 Rum 9.99 Punch Bowl 15.99

### MARDI GRAS PUNCH

Don Q Coco Rum, Peachtree Schnapps and fruit juices 9.49

### COPELAND'S MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice 10.49

### HURRICANE

Pat O'brien's Hurricane mix, light rum, dark rum, orange slice 9.49

### APPLEWOOD SMOKED BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 10.99  
Non-alcoholic version 6.99

### STRAWBERRY LEMONADE

Absolut Vodka, Barrow's Intense Ginger Liqueur, lemon juice, house-made simple syrup and strawberry purée 9.99

### SANGRIA

Red wine, sweetened seasonal fruit 8.99

## BLENDED BEVERAGES

PEACH BELLINI 9.49

PIÑA COLADA 9.49

MANGO DAQUIRI 9.49

STRAWBERRY DAQUIRI 9.49

## PREMIUM MARTINIS

### APPLETINI

Apple Vodka, Apple Pucker, Midori, sweet and sour, and grenadine 9.99

### CUCUMBER MARTINI

Cucumber and lime juices, intense ginger liqueur, simple syrup, vodka, mint with cucumber slice 8.99

### BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry 9.99

### TITO'S LEMON DROP

Tito's Handmade Vodka, triple sec, sweet and sour 9.99

### MARGARITATINI

Sauza Hornitos, Grand Marnier, sweet & sour 9.99

### PONTCHARTRAIN BEACH

Don Q Coco, Midori, Crème De Banana, Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 9.99

## HAPPY HOUR

MONDAY - FRIDAY 4PM - 7PM  
FRIDAY - SATURDAY 9PM - CLOSE

~ Half- Priced ~

### WELL DRINKS

#### SELECT APPETIZERS

BAYOU BROCCOLI

CRAB STUFFED BEIGNETS

ARTICHOKE AND SPINACH DIP

\$2 OFF PREMIUM MARTINIS

\$3 BOTTLED BEER

9 oz. WINE POUR FOR 6 oz. PRICE

\$6.00

CRASH & BURN (SINGLE SERVE) - SANGRIA  
MARDI GRAS PUNCH  
BLENDED BEVERAGES

## BAKERY

### CHEESECAKES

#### SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 5.99

#### AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 5.99

#### SIGNATURE TOPPING

Add 2.00

Bananas Foster    Chocolate Fudge Brownie  
Caramel Pecan    Fresh Ripe Strawberry  
Caramel

CRANBERRY GINGERSNAP **NEW**  
CHEESECAKE CRUMBLE 7.99

### CHEF CRAFTED CHEESECAKE

7.99

Red Velvet  
Killed By Chocolate

Pumpkin Pecan **IT'S BACK!**  
Cookies and Cream  
Turtle

### COFFEE

#### LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.99

CAPPUCCINO 3.79

DOUBLE ESPRESSO 3.49

CAFE AU LAIT 2.99

ADD AN EXTRA SHOT OF ESPRESSO 1.99

### ORIGINAL DESSERTS

#### BANANAS FOSTER

Served with gourmet vanilla ice cream 6.99

#### HOMEMADE BROWNIE

DELUXE A LA MODE 7.99

BREAD PUDDING 7.99

ALEX'S CARROT CAKE 7.99

BIG AL'S CHOCOLATE  
FUDGE CAKE 7.99

PUMPKIN BREAD **IT'S BACK!**  
PUDDING 7.99