



APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 10.99

SMOKED TUNA DIP **NEW**

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

CRAB STUFFED BEIGNETS

Our delicious crabcake mix dipped in tempura batter, lightly fried, over remoulade dressing 10.99

BAYOU BROCCOLI® *Since 1983*

Broccoli, crispy bacon, melted signature cheese mix. Served with our original Tiger sauce 10.29

JAZZY WINGS

Chicken wings seasoned and fried, served with Ranch dressing 12.49

HOT CRAB CLAWS

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

CRAWFISH BREAD

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

CRAB AND CRAWFISH BAKE

Lump crabmeat, crawfish tails, artichoke hearts, in a Parmesan cheese sauce, served with crispy garlic croutons. 12.99

FIRECRACKER SHRIMP

Tempura shrimp, toasted sesame seeds, cilantro, sweet and spicy dressing. 10.59

SOUPS & SALAD

CORN & CRAB BISQUE

Lump crabmeat, corn and green onions in a sweet cream bisque Cup 5.99 | Bowl 8.49

CAJUN GUMBO YA YA *Since 1983*

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

CRAB & AVOCADO STACK **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 10.49 | Small 6.99

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

TOMATO BASIL CHICKEN

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

GARDEN CHICKEN **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 13.99

CHICKEN AND WAFFLES

Buttermilk waffles, seasoned chicken cutlets topped with powdered sugar, cane syrup 12.99

CHICKEN PARMESAN

Breaded fresh chicken breast fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 12.49

BLACKENED CHICKEN ALFREDO

PIZZA PASTA BOWL

Linguine, alfredo sauce 15.49

SEAFOOD DISHES

CRAWFISH RAVIOLI

Seasoned fried ravioli, stuffed with ricotta, mozzarella and pecorino cheese. Topped with hot crawfish tails, green onions in a spicy cream sauce 16.99

CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, light shrimp alfredo sauce 16.99

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

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

SEAFOOD PLATTER

Popcorn shrimp, catfish strips, fried oysters, crab stuffed shrimp, beer-battered French fries. Served with cocktail, tartar, and hot sauce 19.99

SHRIMP & TASSO PASTA *Since 1983*

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

CRAWFISH FETTUCCHINE

Crawfish, light cream sauce, green onions, special seasonings, fettuccine 17.99

JAMBALAYA PASTA *Since 1983*

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 17.49

EGGPLANT PIROGUE® *Since 1983*

Fried eggplant slices, au gratin sauce, Gulf shrimp, angel hair pasta 15.99

BUTTERFLIED SHRIMP CREOLE

Jumbo butterflied Gulf shrimp, tasso, andouille sausage, okra, stewed tomatoes, seasoned rice 15.49

BLACKENED SHRIMP ALFREDO

PIZZA PASTA BOWL

Linguine, alfredo sauce 16.99

STUFFED SHRIMP ALFREDO

Lump crabmeat stuffed shrimp, angel hair pasta, light shrimp alfredo sauce 16.99

*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 & 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

FISH

BRONZED GROUPER **NEW**

Fresh 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, 12 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

Garlic \$1.49

Garlic Sautéed Crabmeat \$5.99

Garlic Sautéed Crawfish \$5.99

SIDES

..... 3⁹⁹

Red Beans and Rice

Side Salad

Fresh Baked Potato

Beer-Battered French Fries

Mashed Sweet Potatoes

Squash Noodles

Cajun Corn Maque Choux **NEW**

Squash Casserole **NEW**

Smothered Ham and Bacon Green Beans **NEW**

Broccoli Florets

Casear Salad

*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 NEW 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

EYE OF THE STORM

A frozen Margarita featuring Sauza Gold Tequila and triple sec, with Midori and Chambord, and swirled with strawberry puree 8.99

PATRÓN PERFECT MARGARITA

Patrón Silver, Patrón Citrónge, fresh lime juice 12.99

BLENDED BEVERAGES

PEACH BELLINI 9.49

PIÑA COLADA 9.49

MANGO DAQUIRI 9.49

STRAWBERRY DAQUIRI 9.49

DRAFT BEER

ABITA AMBER 4.99

MILLER LITE 4.99

MICHELOB ULTRA 4.99

YUENGLING 4.99

SAM ADAM'S SEASONAL 5.99

MARTINIS

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 Vodka, triple sec, sweet and sour 9.99

WOO WOO

Peach Vodka, Peach Schnapps, white cranberry juice 9.49

APPLETINI

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

PONTCHARTRAIN BEACH

Don Q Coco, Midori, Crème De Banana, Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 9.49

SEX IN THE CITY

Vodka, Peach Schnapps, pineapple, cranberry juice 8.99

BAYOU BELLE

Cruzan Pineapple Rum, Island Blue Pucker, pineapple juice 8.99

CHOCOLATE FRENCH KISS

Vodka, Godiva Chocolate, Godiva White Chocolate, Licor 43, Vanilla Ice Milk 9.99

MARGARITATINI

Sauza Hornitos, Grand Marnier, sweet & sour 9.99

HAPPY HOUR

MONDAY - SUNDAY 4PM - 7PM

~ Half- Priced ~

WELL DRINKS

SELECT APPETIZERS

BAYOU BROCCOLI
ARTICHOKE AND SPINACH DIP

\$2 OFF PREMIUM MARTINIS
\$3 DRAFT BEER

9 oz. WINE POUR FOR 6 oz. PRICE

\$6.00

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

BAKERY

CHEESECAKES

SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 5.99

SIGNATURE TOPPING

Add 2.00

Dulce de Leche

Caramel

Chocolate

Fresh Ripe Strawberry

Bananas Foster

CHEF CRAFTED CHEESECAKE

7.99

Red Velvet

Turtle

Pumpkin Pecan

Cookies and Cream

IT'S BACK

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 5.99

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.

ORIGINAL DESSERTS

PRALINE BREAD PUDDING 7.99

BIG AL'S CHOCOLATE FUDGE CAKE 7.99

CRANBERRY GINGERSNAP CHEESECAKE CRUMBLE 7.99 **NEW**

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