



APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 11.99

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 10.29

JAZZY WINGS

Whole chicken wings seasoned and fried. Served with homemade cheddar bleu cheese or ranch dressing 11.99

CRAWFISH BREAD

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

CRAB STUFFED BEIGNETS

Crabcakes hand-dipped in tempura batter with remoulade dressing 10.49

SOUPS & SALADS

CORN & CRAB BISQUE Cup 5.99 | Bowl 7.99

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

CAJUN GUMBO YA YA Since 1983

Cup 5.99 | Bowl 7.99 Classic cajun roux, loaded with shrimp and crawfish

CAESAR SALAD 9.99

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing 9.99

Add To Salad:

Chicken (grilled or fried) 3.99

Shrimp (grilled or fried) 4.99

Cup of Soup 2.99

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE

YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

20% gratuity added to parties of 8 or more

ENTRÉES

CRABCAKES & SHRIMP ALFREDO

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

EGGPLANT PIROGUE® Since 1983

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

CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 13.99

CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 13.99

CRAWFISH RAVIOLI

Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce 18.99

JAMBALAYA PASTA Since 1983

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 16.99

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

Hand-battered, golden fried, onion strings, beer-battered French fries, corn fritters 20.49

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 FAIS DO DO

Lemon chicken, sauteed mushrooms and onion s, angel hair pasta 11.99

CRAWFISH ETOUFFEE

Crawfish in a dark roux-based sauce, garlic, green onion, spices, steamed rice 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 12.99

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

CRAB STUFFED CATFISH BORDELAISE

Catfish, lump crabmeat stuffing, broiled, Creole shrimp rice, one side 17.99

PAN ROASTED SALMON WITH LUMP CRABMEAT

Pan roasted salmon, sautéed vegetables, lump crabmeat and a white wine lemon sauce 26.99

BLACKENED OR GRILLED CATFISH

Served with Creole shrimp rice, one side 14.79
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 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

SPECIALTY TOPPINGS

Sautéed Crabmeat \$5.95

Sautéed Crawfish \$4.95

Garlic \$1.50

SIDES

Mashed Sweet Potatoes \$3.99

Mac & Cheese \$3.99

Steamed Broccoli Florets \$3.99

Red Beans and Rice \$2.99

Fresh Baked Potato \$4.99



Beer-Battered French Fries \$3.99

Side Salad \$2.99

WINE & SPECIALITY COCKTAILS

WINE

WHITE

Riesling, Chateau Ste Michelle, Columbia Valley, Washington	 7.50	 27
Sauvignon Blanc, Kendall-Jackson Vintner's Reserve, California	8	28
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	10	32
Pinot Grigio, Ruffino Lumina Delle Venezie IGT, Italy	7.50	27
Pinot Grigio, Mezzacorona	6.50	23
Chardonnay, Copper Ridge	6.50	
Chardonnay, Kendall-Jackson Vintner's Reserve, California	10	32
Chardonnay, La Crema Russian River, California	13	42
Chardonnay, Clos du Bois	8	28
Moscato, Mezzacorona, Northern Italy	6.50	23
White Zinfandel, Beringer, California	6	22

RED

Pinot Noir, Mirassou, California	8	28
Pinot Noir, La Crema, Sonoma Coast	13	42
Pinot Noir, Beaulieu Vineyard, CA	7	26
Pinot Noir, Mark West, CA	7.50	27
Merlot, Copper Ridge	6.50	
Merlot, Blackstone CA	8	29
Merlot, Sterling Vintner's CA	10	31
Malbec, Terrazas de los Andes Mendoza, Argentina	8.50	29
Cabernet Sauvignon, 14 Hands Columbia Valley, Washington	7.50	27
Cabernet Sauvignon, Josh Cellars Central Chile	6.50	
Cabernet Sauvignon, Frontera California	12	36
Cabernet Sauvignon, Silver Palm	10.50	36
Menage a Trios, Folie a Deux	7.50	27

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 14.99

CATEGORY 5

Blue Margarita featuring Sauza Gold Tequila, Blue Curacao, fresh squeezed Sweet and Sour and a splash of lime 14.99

MARDI GRAS PUNCH

Don Q Cocco Rum, Peachtree Schnapps and fruit juices 8.99

COPELAND'S MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice 9.99

HURRICANE

Pat O'Brien's Hurricane mix, light rum, dark rum, orange slice 8.99

APPLEWOOD SMOKED BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 9.99
Non-alcoholic version 5.99

STRAWBERRY LEMONADE

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

EYE OF THE STORM

A frozen Margarita featuring Sauza Gold Tequila and Triple Sec, with a splash of Midori and Chambord, and swirled with strawberry puree 8.99

BLENDED BEVERAGES

Peach Bellini, Piña Colada, Mango or Strawberry Daiquiri 8.99

PATRON PERFECT MARGARITA

Patron Silver, Patron Citronge, fresh lime juice 12.99

PREMIUM MARTINIS

APPLETINI

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

WOO WOO

Peach Vodka, Peach Schnapps, white cranberry juice 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 8.99

MARGARITATINI

Sauza Hornitos, Grand Marnier, sweet & sour 9.99

PONTCHARTRAIN BEACH

Don Q Cocco, Midori, Crème De Banana, Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 8.99

CHOCOLATE FRESH KISS

Vodka, Godiva Chocolate, Godiva White Chocolate, Licor 43, vanilla ice milk 9.99

HAPPY HOUR

MONDAY - FRIDAY 4PM - 7PM

~ Half- Priced ~

WELL DRINKS

SELECT APPETIZERS

BAYOU BROCCOLI

CRAB STUFFED BEIGNETS

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) - 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
White Chocolate Fresh Ripe Strawberry
Raspberry White Chocolate Raspberry
White Chocolate Strawberry

CHEF CRAFTED CHEESECAKE

7.99

Red Velvet
Featured Cheesecake

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