



## APPETIZERS

### ARTICHOKE & SPINACH DIP

Topped with Monterey Jack. Served with our unique fried bow tie pasta 13.89

### SMOKED TUNA DIP **NEW**

Smoked yellowfin tuna, sweet and sour pickles, Honey Bourbon pickled veggies and pita chips 9.99

### JAZZY TENDERS **IT'S BACK!**

Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing 12.99

### HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 15.99  
Try with Shrimp 13.99

### BAYOU BROCCOLI® *Since 1983*

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 10.99

### CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, monterey jack cheese 13.29

### BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 12.99

### CRAB STUFFED BEIGNETS

Crabcakes hand-dipped in tempura batter with remoulade dressing 11.49

## 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 10.99

### PENTHOUSE SALAD®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing  
Small 6.99 | 12.29

#### 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

## ENTRÉES

### FRIED CHICKEN & WAFFLES **NEW**

Buttermilk vanilla waffles topped with fried chicken, maple syrup, garlic butter and powdered sugar 12.99

### GARDEN CHICKEN **Eat Fit**

Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce 14.29

### SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) 14.99

### TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 14.99

### CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 15.79

### CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 15.49

## SEAFOOD DISHES

### CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 18.29

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

Veal, spiced and panéed, Gulf shrimp, tasso in a creamy sauce served over linguine 19.29

### EGGPLANT PIROGUE® *Since 1983*

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

### SHRIMP ÉTOUFFÉE **IT'S BACK!**

Shrimp in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice. 15.99  
+ \$2.00 substitute shrimp for crawfish

### CRAWFISH RAVIOLI

Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce 17.29

### JAMBALAYA PASTA *Since 1983*

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 18.79

### SHRIMP & TASSO PASTA *Since 1983*

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 16.29

### CRAWFISH FETTUCINE

Crawfish, cream sauce, special seasonings 18.79

### SEAFOOD PLATTER

Gulf shrimp, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 25.29

### 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 10.49

### 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 15.99  
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 35.99

### CLASSIC FILET *Since 1983*

8oz. tender center cut Certified Angus Beef® filet served sizzling, one side 38.99

### STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, Labouchere sauce 17.49

### SPECIALTY TOPPINGS

Sautéed Crabmeat \$5.99

Sautéed Crawfish \$5.99

Garlic \$1.49

## SIDES

### Mashed Sweet Potatoes **IT'S BACK!**

Roasted Sweet Potato Hash

Creamed Spinach

Steamed Broccoli Florets

Red Beans and Rice

Red Hot Potatoes

Fresh Baked Potato

Beer-Battered French Fries

Side Salad

\$3.99




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\*

# 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, Castello del Poggio Italy	8	12	26
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, Decoy, California	11	16	33
Malbec, Terrazas de los Andes, Mendoza, Argentina	9	14	29
Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington	8	12	26
Cabernet Sauvignon, Bonanza California	10	14	29
Cabernet Sauvignon, Joel Gott 815 California	12	18	36
Red Blend, Conundrum California	9	14	29

### ROSÉ AND SPARKLING

Rosé, Studio Mirval Provence, France	9	13	27
Champagne, Opera Prima, Castilla-La Mancha, Spain	7	11	23

## SIGNATURE COCKTAILS

### CRASH & BURN

Served with seven liquors including Bols Cordials, Myers 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, Bols Peach 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, Don Q Cristal Rum, Myers 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 10.99  
Non-alcoholic version 6.99

### STRAWBERRY LEMONADE

Wheatley 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

Piña Colada, Mango or Strawberry Daquiri 10.00

**\$10 NEW  
FROZEN  
CRASH & BURN OR  
PIÑA COLADA**

## 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 9.99

### 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, Bols 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, Bols Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 9.99

## HAPPY HOUR

### IN BAR ONLY

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

~ Half- Priced ~

### WELL DRINKS

#### SELECT APPETIZERS

SMOKED TUNA DIP

BAYOU BROCCOLI

CRAB STUFFED BEIGNETS

ARTICHOKE AND SPINACH DIP

**\$2 OFF PREMIUM MARTINIS**

**\$3 BEER**

**9 oz. WINE POUR FOR 6 oz. PRICE**

**\$6.00**

**CRASH & BURN (SINGLE SERVE) - SANGRIA  
MARDI GRAS PUNCH  
FROZEN BEVERAGES  
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  
Caramel Pecan  
Caramel

Chocolate Fudge Brownie

Fresh Ripe Strawberry

### CHEF CRAFTED CHEESECAKE

7.99

Killed By Chocolate  
Red Velvet

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

#### BLUEBERRY CHEESECAKE CRUMBLE **IT'S BACK!**

Homemade creole cheesecake topped with blueberry cobbler and pecan crust 7.99

#### 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**