



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 12.99

JAZZY WINGS

Jumbo whole chicken wings seasoned and fried. Served with homemade cheddar bleu cheese or ranch dressing. 14.99

CRAWFISH BREAD

Artichoke and spinach, sautéed 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

Fresh, chilled romaine, Copeland's caesar dressing, parmesan cheese, homemade croutons 9.99

PENTHOUSE SALAD®

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

ENTRÉES

CRABCAKES & SHRIMP ALFREDO

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

SHRIMP & TASSO PASTA Since 1983

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

JAMBALAYA PASTA Since 1983

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

CRAWFISH RAVIOLI

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

SEAFOOD PLATTER

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

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) 14.99

TOMATO BASIL CHICKEN

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

CHICKEN FAIS DO DO

Lemon chicken, sautéed mushrooms and onions, angel hair pasta 11.99

CRAWFISH ETOUFFEE

Crawfish in a dark roux-based sauce, garlic, green onions, spices, steamed rice 16.99

***Zucchini 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, sauteed 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, 12 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

Searched 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

Side Salad \$2.99

Fresh Baked Potato \$4.99

Red Beans and Rice \$2.99

French Fries \$3.99

Steamed Broccoli Florets \$3.99

Mac & Cheese \$3.99

20% gratuity added to parties of 8 or more
ALL PARTIES 10 OR MORE MUST BE BILLED ON ONE CHECK

*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 BY THE BOTTLE

WHITE

Riesling, Chateau Ste Michelle, Columbia Valley, Washington	14
Sauvignon Blanc, Kendall-Jackson Vintner's Reserve, California	16
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	22
Pinot Grigio, Ruffino Lumina Delle Venezie IGT, Italy	14
Chardonnay, Trinity Oaks, California	12
Chardonnay, Kendall-Jackson Vintner's Reserve, California	20
Chardonnay, Sonoma-Cutrer Russian River, California	28
Moscato, Castello del Poggio Italy	14
White Zinfandel, Beringer, California	8

RED

Pinot Noir, Three Thieves, California	26
Pinot Noir, Meiomi, Coastal California	38
Merlot, Decoy, California	26
Malbec, Terrazas de los Andes, Mendoza, Argentina	29
Cabernet Sauvignon, 14 Hands, Columbia Valley, Washington	26
Cabernet Sauvignon, Bonanza California	32
Cabernet Sauvignon, Joel Gott 815 California	36
Red Blend, Conundrum California	29

ROSÉ AND SPARKLING

Rosé, Studio Mirval Provence, France	32
Champagne, Opera Prima, Castilla-La Mancha, Spain	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 8.99

PEACH BELLINI

Peachtree Schnapps, Bacardi Limon and champagne 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, 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 10.49
Non-alcoholic version 6.99

COPELAND'S CLASSICS

COPELAND'S COLADA

Don Q Coco Rum, Bayou Rum, Coco Real Infused Syrup and fresh fruit juice 9.99

STRAWBERRY LEMONADE

Absolute Vodka, Barrow's Intense Ginger Liqueur, lemon juice, house made simple syrup and strawberry puree 9.99

BIG AL'S FAVORITE COSMOPOLITAN

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

SANGRIA

Red wine, sweetened seasonal fruit 8.99

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, Bols triple sec, sweet and sour 9.49

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 9.49

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 BEER

\$6.00

CRASH & BURN (SINGLE SERVE)
SANGRIA
MARDI GRAS PUNCH
FROZEN DAIQUIRIS
MARGARITAS
PEACH BELLINIS
PINA COLADAS

BAKERY

CHEESECAKES

SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust
7.99

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE

7.99

SIGNATURE TOPPING

Caramel Bananas Foster
Caramel Pecan
Chocolate Fudge Brownie
Fresh Ripe Strawberry

CHEF CRAFTED CHEESECAKE

7.99

Killed By Chocolate
Red Velvet
Black and White Tuxedo
Cookies and Cream
Turtle
Birthday Cheesecake

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

COFFEE

~ Available Anytime ~
LOCAL NEW ORLEANS ROAST
Regular or Decaffeinated 2.49

CAPPUCCINO 3.79

DOUBLE ESPRESSO 3.50

CAFE AU LAIT 2.49

Steamin' Hot or Ice Cold!

CARAMEL MACCHIATO 3.99

SOUTHERN PECAN MOCHA 3.99

WHITE CHOCOLATE MOCHA 3.99

ADD AN EXTRA SHOT OF ESPRESSO 1.99

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.