



APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 11.49

HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 15.79

BAYOU BROCCOLI® **SINCE 1983**

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 8.79

JAZZY WINGS

Jumbo whole chicken wings seasoned and fried. Served with homemade cheddar bleu cheese or ranch dressing 13.99

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 12.49

CRAB STUFFED BEIGNETS

Crabcakes hand-dipped in tempura batter, lightly fried, with remoulade dressing 13.49

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

GRILLED CHICKEN COBB SALAD

Tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette 14.49 | Small 8.49

SALMON COBB SALAD

Grilled salmon, bacon, tomatoes, eggs, red onions, avocado, Balsamic vinaigrette 16.99

PENTHOUSE SALAD

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing 10.79 | Small 6.49

CAESAR SALAD

Fresh, chilled romaine, Copeland's caesar dressing, parmesan cheese, homemade croutons 10.29 | Small 6.49

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

Lunch Items served Monday - Friday 11am - 4pm

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

ENTRÉES

GARDEN CHICKEN

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

TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 14.69 | Lunch: 10.49

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, golden fried, served with beer-battered French fries (please allow 15 minutes) 15.79

BLACKENED BAYOU CHICKEN

Blackened chicken breast, madeira mushroom dressing, crawfish tasso cream sauce 17.79

CHICKEN PARMESAN

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 14.79 | Lunch: 10.49

CHICKEN ALFREDO

Breaded chicken breast, pasta, alfredo sauce 14.79 | Lunch: 9.79

GRILLED CHICKEN WITH YAMS

Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions 16.29

NEW ORLEANS FAMOUS RED BEANS AND RICE

Served with andouille sausage 9.95 | Lunch 8.79*
Try with fried chicken or catfish 12.49

SEAFOOD DISHES

CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, light shrimp alfredo sauce 19.79 | Lunch: 12.29

EGGPLANT PIROGUE® *Since 1983*

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws, angel hair pasta 17.49 | Lunch: 10.99

SHRIMP & TASSO PASTA *Since 1983*

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 16.49

JAMBALAYA PASTA *Since 1983*

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 17.49 | Lunch: 12.99

SEAFOOD PLATTER

Shrimp, crawfish tails, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 26.79

SHRIMP OR CATFISH PLATTER

Hand-battered, golden fried, onion strings, beer-battered French fries, corn fritters 19.29

STUFFED SHRIMP ALFREDO

Lump crabmeat stuffed shrimp, angel hair pasta, alfredo sauce 18.79

CRABMEAT RAVIOLI

Jumbo cheese stuffed ravioli, with lump crab meat smothered in alfredo sauce and baked to perfection 16.79

CRAWFISH ETOUFFÉE

Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 18.49 | Lunch: 12.49
Try it with Shrimp!

FISH

CRAB STUFFED CATFISH BORDELAISE

Catfish, lump crabmeat stuffing, broiled, crawfish rice pilaf, one side 18.99

PAN ROASTED SALMON WITH LUMP CRABMEAT

Pan roasted Salmon, sauteed vegetables, lump crabmeat and a white wine lemon sauce 26.49

WOOD GRILLED FLORIDA GROUPE

Florida Grouper in garlic butter sauce over crawfish rice and sauteed vegetables 24.49
Lunch 16.99 Served with sauteed vegetables

BLACKENED CATFISH

Served with crawfish rice pilaf, one side 14.79
Add a fillet of catfish for 3.95

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 13.79

SPICY CHICKEN SANDWICH

Fried chicken on a toasted brioche bun, sweet & sour pickles, spicy mayo. Served with beer-battered French fries 10.99

SEAFOOD PO-BOY

Shrimp or Catfish 11.99 | Oyster or Crawfish 13.99
Hand-battered, golden fried, dressed and served overstuffing with beer-battered French fries
MAKE IT A COMBO PO-BOY: Choose any two 14.99

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 10.99

STEAKS & RIBS

RIBEYE *Since 1983*

Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling 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

PORK RIBS STACK

1/2 rack "fall off the bone" tender St. Louis Ribs, BBQ glaze, roasted pecan cole slaw, one side 16.79

SPECIALTY TOPPINGS

Garlic \$1⁵⁰

Sautéed Crabmeat \$5⁹⁵

Garlic Sautéed Crawfish \$4⁹⁵

SIDES

Garlic Sweet Potato Fries \$3⁹⁵

Steamed Broccoli Florets \$3⁹⁵

Red Beans & Rice \$2⁹⁵

Creamed Spinach \$3⁹⁵

Side Salad \$2⁹⁹

Fresh Baked Potato \$4⁹⁵

Garlic Mashed Potatoes \$3⁹⁵

Mashed Sweet Potatoes \$3⁹⁵

Sauteed Vegetables \$3⁹⁵

Beer-battered French Fries \$3⁹⁵




Copeland's Famous Biscuits (6) \$3 or .50 each

Copelands Famous Biscuits with Honey Butter (6) \$5⁹⁹

WINE & SPECIALITY COCKTAILS

WINE

WHITE

	6 oz.			
Riesling, Chateau Ste Michelle, Columbia Valley, Washington	9	13	27	
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	10	15	30	
Pinot Grigio, Ruffino Lumina Delle Venezie IGT, Italy	7	10	23	
Chardonnay, Trinity Oaks, California	7	10	23	
Chardonnay, Kendall-Jackson Vintner's Reserve, California	10	14	30	
Chardonnay, Sonoma-Cutrer Russian River, California	13	19	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	12	18	36
Merlot, Decoy, California	11	16	33
Malbec, Terrazas de los Andes, Mendoza, Argentina	9	14	29
Cabernet Sauvignon, Frontera, Chile	8	12	
Cabernet Sauvignon, Bonanza California	10	14	29
Cabernet Sauvignon, Joel Gott 815 California	12	18	36
Red Blend, Conundrum California	9	14	29
Cabernet Sauvignon, Silver Palm California			38

ROSÉ AND SPARKLING

Rosé, Studio Mirval Provence, France	9	13	27
Champagne, Opera Prima, Castilla-La Mancha, Spain	7	11	23
Prosecco, La Marca, Italy (187mL)	10		

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 21.99

MARDI GRAS PUNCH

Don Q Coco Rum, Bols Peach Schnapps and fruit juices 8.99

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

Mango, Peach Bellini or Strawberry Daquiri 10.00

COMING SOON

\$10 NEW FROZEN

CRASH & BURN OR DAQUIRI DU JOUR

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

WOO WOO

Peach Vodka, Peach Schnapps, white cranberry juice 9.99

NEW HAPPY HOUR

MONDAY - FRIDAY 4PM - 7PM

\$5 CALL COCKTAILS
\$7 PREMIUM MARTINIS

\$5 SELECT APPETIZERS
BAYOU BROCCOLI
ARTICHOKE AND SPINACH DIP

\$7 WINGS & SPRING ROLLS

\$3 BEER
\$3 Off WINES

\$6.00
CRASH & BURN (SINGLE SERVE) - SANGRIA
MARDI GRAS PUNCH
HURRICANE

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

CHEF CRAFTED CHEESECAKE

7.99

Killed By Chocolate
Red Velvet

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 **NEW!**

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

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.