



APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with Monterey Jack. Served with our unique fried bow tie pasta 13.99

SAUTEED GARLIC SHRIMP

Gulf Shrimp, olive oil vinaigrette, garlic, St. Charles croutons. 14.99

BAYOU BROCCOLI BALLS® Since 1983

Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger sauce 9.99

JAZZY WINGS

Jumbo chicken wings seasoned, lightly floured and fried. Served with homemade cheddar bleu cheese or ranch dressing 17.99

CRAWFISH BREAD

Artichoke and spinach, sauteed crawfish, alfredo sauce, Monterey Jack cheese (please allow 15 minutes) 13.99

BUFFALO SPRING ROLLS

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 13.99

CRAB STUFFED BEIGNETS

Maryland style crabcakes hand-dipped in tempura batter, lightly fried, with remoulade dressing 15.99

PANÉED ALLIGATOR

Alligator tail meat marinated, breaded & panéed. Served with our special Hot and Sweet Sauce 14.99

JAZZY TENDERS

Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing 14.99

New OYSTERS

OYSTERS ON THE HALF SHELL

Shucked to order, St Johns River, Norfolk, VA 1/2 Dozen: 11.99 Dozen: 21.99

CHARGRILLED OYSTERS

Garlic butter, parmesan cheese, herb mix 1/2 Dozen: 12.99 Dozen: 23.99

OYSTERS ROCKEFELLER

Creamed spinach, applewood smoked bacon, Sriracha 1/2 Dozen: 12.99 Dozen: 23.99

OYSTER COMBINATION

1/2 Dozen Chargrilled and 1/2 Dozen Rockefeller Dozen: 23.99

SOUPS & SALADS

CORN & CRAB BISQUE

Cup 6.49 | Bowl 8.49 Fresh crabmeat, corn and green onions in a sweet cream bisque

CAJUN GUMBO YA YA Since 1983

Cup 6.49 | Bowl 8.49 Classic cajun roux, loaded with shrimp and crawfish

CAESAR SALAD

Fresh chilled romaine, Caesar dressing, parmesan cheese, frico, homemade croutons Small 6.99 | 10.99

PENTHOUSE SALAD

Tomatoes, eggs, Colby cheese, bacon, homemade croutons, choice of dressing Small 6.99 | 10.99

COBB SALAD

Tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette Small 6.99 | 10.99

Add To Any Salad:

Chicken 4.99 · Shrimp 4.99 · Salmon 6.99 · Steak 6.99

HANDHELDS

COPELAND BURGER Since 1983

Monterey Jack, Colby cheese, 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 13.99

SHRIMP PO-BOY

Hand-battered, golden fried, dressed and served overstuffed with beer-battered French fries 13.99 Try with Crawfish - add \$2.00

ENTRÉES

TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 17.99

GRILLED CHICKEN WITH YAMS

Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions 17.99

BLACKENED BAYOU CHICKEN

Fresh blackened chicken breast served over cornbread dressing with a rich crawfish Tasso (spiced pork) cream sauce 18.99

CHICKEN ALFREDO

Grilled, blackened or fried chicken breast, fettucine pasta, alfredo sauce 17.99

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, golden fried, served with beer-battered French fries (please allow 20 minutes) 17.99

CHICKEN PARMESAN

Breaded and fried fresh chicken breast, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 17.99

VEGETABLE PASTA PRIMAVERA

Fresh vegetables, light alfredo sauce, angel hair pasta 15.99

NEW ORLEANS FAMOUS RED BEANS AND RICE

Served with andouille sausage, fried chicken or fried catfish \$13.99

SEAFOOD DISHES

CRABCAKES & SHRIMP ALFREDO

Fried or broiled Maryland style crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 26.99

EGGPLANT PIROGUE® Since 1983

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws (seasonal), angel hair pasta 17.99

SHRIMP & TASSO PASTA Since 1983

Gulf shrimp pan sautéed, tasso (spiced pork), parmesan cheese, cream sauce, bow tie pasta 17.99

JAMBALAYA PASTA Since 1983

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 18.99

SEAFOOD PLATTER

Fried Gulf shrimp, oysters, Maryland style crabcake, crispy catfish, onion strings, fries 28.99

CRAWFISH RAVIOLI

Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce 19.99

CRAWFISH ETOUFFÉE

Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 17.99 Try it with Shrimp!

SHRIMP & CRAWFISH ETOUFFÉE

Shrimp and Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 20.99

CRAWFISH FETTUCINE

Crawfish sautéed in a light cream sauce with green onions, special seasonings, fettuccine 17.99

*Substitute zucchini noodles for any pasta dish for \$2.00 additional

TRIO PLATTERS

NEW ORLEANS SAMPLER

A sampling of three of our most popular entrees: Blackened Catfish, Crawfish Fettuccine, and Shrimp Etouffee 26.99

CLASSIC PLATTER

Jambalaya Pasta, Crawfish Etouffee, and Red Beans and Rice with andouille sausage. 26.99

BLACKENED TRIO

Blackened Chicken, blackened Catfish, and blackened Shrimp served over angel hair pasta and topped with lemon bordelaise sauce 26.99

FISH

CRAB STUFFED CATFISH BORDELAISE

Broiled catfish, lump crabmeat stuffing, Shrimp Creole rice, one side 23.99

CATFISH ACADIANA®

Golden fried catfish, shrimp butter sauce, Shrimp Creole rice, one side 17.99

BLACKENED CATFISH

Served with Shrimp Creole rice, one side 18.99

DECATUR CATFISH

Lightly fried Catfish filet topped with Crawfish Etouffee. Served over Shrimp Creole rice, one side 19.99

FRESH SALMON

Grilled or blackened, served with Shrimp Creole rice, one side 24.99

STEAKS

PRIME TOP SIRLOIN

10 oz. USDA Prime top sirloin served sizzling, side salad and one side 28.99

CLASSIC FILET Since 1983

8oz. tender center cut Certified Angus Beef® filet served sizzling, side salad and one side 35.99

STEAK LABOUCHERE

Seared USDA Prime steak, angel hair pasta, garlic butter, mushrooms, Labouchere sauce 22.99

SPECIALTY TOPPINGS

Sautéed Crabmeat \$6⁹⁹

Sautéed Crawfish \$4⁹⁹

Sautéed Shrimp \$4⁹⁹

Rene Mushrooms \$2⁰⁰

Carmelized Onions \$2⁰⁰

Garlic \$2⁰⁰

Bleu Cheese \$2⁰⁰

SIDES

Side Salad \$3⁹⁹

Fresh Baked Potato \$4⁹⁹

Red Beans & Rice \$3⁵⁹

Beer-battered French Fries \$3⁵⁹

Steamed Broccoli Florets with Parmesan \$3⁹⁹

Vegetable Medley \$3⁹⁹

Bowtie Mac & Cheese \$3⁹⁹

Creamed Spinach \$3⁹⁹

Cornbread Dressing \$3⁹⁹

Mashed Sweet Potatoes \$3⁹⁹

WINE & SPECIALITY COCKTAILS

WINE

SPARKLING

	6 oz.	9 oz.	
Champagne, Wycliff, California	7	11	20
Riesling, Chateau Ste. Michelle, Washington	8	12	30
Moscato, Allegro, California	9	14	34

WHITE

Pinot Grigio, Ruffino, Italy	8	12	30
Sauvignon Blanc, Kendall-Jackson, California	9	14	34
Sauvignon Blanc, Kim Crawford California	11	15	38
Chardonnay, Copper Ridge California	7	11	
Chardonnay, Clos du Blois California	8	12	30

RED

Pinot Noir, Castle Rock, Oregon	9	14	34
Red Blend, Dreaming Tree Crush, California	9	14	34
Malbec, Terrazas de los Andes, Argentina	9	14	34
Merlot, Copper Ridge, California	7	11	
Merlot, Sterling, California	9	14	34
Cabernet Sauvignon, Frontera Chile	7	11	
Cabernet Sauvignon, Josh Cellars, California	9	14	34

NEW ORLEANS HISTORICAL FAVORITES

SAZERAC - EST. 1850

First cocktail invented. Popularized at the Sazerac coffee house and features Peychaud bitters invented in New Orleans. Rye whiskey, Absinthe, Angostura and Peychaud 12.99

HURRICANE - EST. 1940'S

This cocktail traces its roots to Pat O'Briens on St. Peter Street. White and Dark Rum, lime orange, passion fruit, grenadine 10.99
Try the Perfect Storm... Our classic Hurricane topped with 151 Rum 12.99

FRENCH 75 - EST. 1915

Invented at Harry's New York Bar in Paris, made famous in New Orleans. It was named because it had a kick similar to a French 75mm cannon. Gin, champagne and lemon 9.99

SIGNATURE CRAFT COCKTAILS

BUILD YOUR OWN MULE

Fresh-squeezed lime juice, ginger beer and spirit of your choice: Absolut, Four Roses, Captain Morgan, Jameson, Sauza Hornitos 9.99

HIBISCUS MARGARITA

Sauza Hornitos, Cointreau, fresh-brewed hibiscus tea, fresh-squeezed sweet and sour, agave nectar, salted rim, garnish with lime 10.99

CUCUMBER MARTINI

Fresh-squeezed cucumber and lime juices, intense ginger liqueur, simple syrup, vodka or gin, mint with cucumber slice 10.99

OLD FASHIONED

Buffalo Trace Bourbon, Angostura Bitters, & Turbanado sugar 12.99

CLASSIC SIDECAR

Courvoisier, Cointreau, fresh-squeezed lemon juice, sugared rim 12.99

New NEW ORLEANS DAIQUIRIS

CRASH & BURN 11.99

PEACH BELLINI 11.99

COPELAND'S CLASSICS

MARDI GRAS PUNCH

Cruzan Rum, peach Schnapps and fruit juices 10.99

CRASH & BURN

Served with seven liquors including Cordials, Myers's Dark Rum, Southern Comfort and white Rum. Blended with tropical fruit juices and topped with 151 Rum 12.99

COPELAND'S MARGARITA

Gold Tequila, Grand Marnier, fresh-squeezed sweet & sour and a splash of orange juice 10.99

BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, fresh-squeezed lemon and lime juices and finished with a splash of cranberry 10.99

PONTCHARTRAIN BEACH

Coconut Rum, Midori, Crème De Banana, Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 10.99

APPLEWOOD SMOKED BACON BLOODY MARY

Traditional Bloody Mary featuring Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 11.99

BEER

BLUE MOON

BUD LIGHT

CORONA

HEINEKEN

MICHELOB ULTRA

STELLA

SWEETWATER 420

ASK ABOUT OUR FEATURED BEERS

BAKERY

CHEESECAKES

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE

Southern style, lighter, whipped cheesecake with a buttery pecan crust 6.49

NEW YORK STYLE SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 6.49

Top it your way!

Signature Topping Add 2.00

Bananas Foster
Caramel Pecan
Raspberry Sauce

Fresh Ripe Strawberry
Caramel
Chocolate Sauce
Strawberry Sauce

CHEF CRAFTED CHEESECAKE 8.49

Red Velvet

Cookies & Cream

COPELAND'S ORIGINAL DESSERTS

BANANAS FOSTER

Traditional Bananas Foster with gourmet vanilla ice cream 7.99

WHITE CHOCOLATE BREAD PUDDING 7.49

COPELAND'S ORIGINAL ICE CREAM

Gourmet vanilla ice cream 4.99

TALL CAKES

7.99

Alex's Carrot Cake

Big Al's Chocolate Fudge Cake