



## 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 GROUPER **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\*

\*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

### 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,**

**STRAWBERRY LEMONADE,**

**PIÑA COLADA OR PEACH BELLINI**

## 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

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      Chocolate Fudge Brownie  
Caramel Pecan      Fresh Ripe Strawberry  
Caramel

### CHEF CRAFTED CHEESECAKE

7.99

Killed By Chocolate  
Red Velvet

Cookies and Cream  
Turtle

### 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

### Fall Desserts

#### PUMPKIN PECAN CHEESECAKE 7.99

#### PUMPKIN BREAD PUDDING 7.99

#### **NEW** APPLE CARAMEL COBBLER

Gourmet vanilla ice cream topped with apple caramel cobbler and pecan crust 7.99

### 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

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.