



**APPETIZERS**

- ARTICHOKE & SPINACH DIP**  
Topped with Monterey Jack. Served with our unique fried bow tie pasta **14**
- SMOKED TUNA DIP**  
Smoked yellowfin tuna, sweet and sour pickles, Honey Bourbon pickled veggies and pita chips **13**
- HOT CRAB CLAWS**  
Fresh Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast **16** Try with Shrimp!
- BAYOU BROCCOLI® Since 1983**  
Broccoli, crispy bacon, melted signature cheese mix, and our original Tiger Sauce **12**
- JAZZY TENDERS**  
Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing **13**
- CRAB AND CRAWFISH BAKE**  
Lump crabmeat, crawfish tails, artichoke hearts, in a parmesan cheese sauce, served with crispy garlic croutons **14**
- CRAB STUFFED BEIGNETS**  
Crabcakes hand-dipped in tempura batter with remoulade dressing **14**

*New* **OYSTERS**

- Available by 1/2 Dozen and Dozen Market Price
- OYSTERS ON THE HALF SHELL**  
Shucked to order
  - CHARGRILLED OYSTERS**  
Garlic butter, parmesan cheese, herb mix
  - OYSTERS ROCKEFELLER**  
Creamed spinach, applewood smoked bacon, Sriracha

**SOUPS & SALADS**

- CORN & CRAB BISQUE** Cup 7 | Bowl 9  
Lump crabmeat, corn and green onions in a sweet cream bisque
  - CAJUN GUMBO YA YA** Since 1983  
Cup 7 | Bowl 9 Classic cajun roux, loaded with shrimp and crawfish
  - CRAB & AVOCADO STACK**  
Jumbo lump crab meat, Roma tomato, avocado, red onion, cilantro, honey lemon vinaigrette **17**
  - BRIE, STRAWBERRY & ALMOND SALAD**  
Almond crusted brie wedges, spring mix, arugula, sliced strawberries, shaved onions, toasted almonds, crisp bacon, balsamic vinaigrette **12**
  - CAESAR SALAD** 12
  - PENTHOUSE SALAD®**  
Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing  
Small 7 | 13
  - COBB SALAD**  
Tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette **13**
- Add To Salad:**  
 Chicken (grilled or fried) **5**  
 Shrimp (grilled or fried) **7**  
 Steak **8**  
 Salmon (grilled or blackened) **9**

**ENTRÉES**

- GARDEN CHICKEN**  
Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce **17**
- SPICY HERB FRIED CHICKEN**  
Half chicken marinated 12 hours, fried with beer-battered French fries (please allow 15 minutes) **18**
- CHICKEN PARMESAN**  
Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan **18**
- CHICKEN ALFREDO**  
Breaded chicken breast, pasta, alfredo sauce **17**
- BLACKENED BAYOU CHICKEN**  
Blackened chicken breast, Madeira cornbread dressing, rich crawfish tasso, cream sauce **19**
- TOMATO BASIL CHICKEN**  
Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese **18**
- NEW ORLEANS RED BEANS AND RICE**  
Served with Andouille sausage **17**

**SEAFOOD DISHES**

- CRABCAKES & SHRIMP ALFREDO**  
Fried crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce **22**
- EGGPLANT PIROGUE® Since 1983**  
Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws (seasonal), angel hair pasta **21**
- CRAWFISH RAVIOLI**  
Fried ravioli, stuffed with cheese filling. Topped with hot crawfish tails in a spicy cream sauce **20**
- JAMBALAYA PASTA** Since 1983  
Gulf shrimp, chicken, Andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta **20**
- CRAWFISH FETTUCINE**  
Crawfish, cream sauce, special seasonings **19**
- CRAWFISH ÉTOUFFÉE**  
Crawfish in a dark roux-based sauce, garlic, green onions, spices, steamed rice **19**  
Try it with shrimp!
- SEAFOOD PLATTER**  
Gulf shrimp, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters **27**

\*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 **15**
- SPICY CHICKEN SANDWICH**  
Fried chicken on a toasted brioche bun, sweet and sour pickles, spicy mayo. Served with beer-battered French fries **15**
- SHRIMP OR CATFISH POBOY**  
Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries **14**

**FISH**

- BRONZED GROUPE**  
Florida Grouper in garlic butter sauce over sauteed squash, asparagus, mushrooms **25**
- HERB CRUSTED SALMON**  
Salmon seared with herbs and seasoning, topped with lump crab meat garlic bordelaise, served with rosemary roasted potatoes **27**
- BLACKENED CATFISH**  
Served with Creole shrimp rice, one side **17**  
Add a fillet of catfish for **7**

**STEAKS**

- RIBEYE** Since 1983  
Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side **37**
- CLASSIC FILET** Since 1983  
8oz. tender center cut Certified Angus Beef® filet served sizzling, one side **40**
- STEAK LABOUCHERE**  
Seared USDA Prime steak, angel hair pasta, garlic butter, Labouchere sauce **27**
- SPECIALTY TOPPINGS**  
 Sautéed Crabmeat \$6  
 Sautéed Crawfish \$6  
 Garlic \$2


<b>SIDES</b>	
Grilled Asparagus .....	7
Mashed Sweet Potatoes .....	5
Cornbread Dressing .....	5
Creamed Spinach .....	5
Steamed Broccoli Florets .....	5
Red Beans and Rice .....	5
Fresh Baked Potato .....	6
Beer-Battered French Fries .....	5
Side Salad .....	5
Rosemary Roasted Potatoes .....	5
Creole Shrimp Rice .....	7
Sauteed Garlic Spinach .....	6
Sauteed Vegetables .....	5

\*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.	
<b>Riesling, Chateau Ste Michelle,</b> Columbia Valley, Washington	9	14	36
<b>Sauvignon Blanc, Kendall-Jackson</b> Vintner's Reserve, California	11	16	44
<b>Sauvignon Blanc, Kim Crawford,</b> Marlborough, New Zealand	13	18	52
<b>Pinot Grigio, Ruffino Lumina</b> Delle Venezie IGT, Italy	9	14	36
<b>Chardonnay, Kendall-Jackson</b> Vintner's Reserve, California	11	16	44
<b>Chardonnay, Sonoma-Cutrer</b> Russian River, California	15	22	60
<b>Moscato, Castello del Poggio</b> Italy	9	14	36
<b>White Zinfandel, Beringer, California</b>	8	12	32

### RED

<b>Pinot Noir, Three Thieves, California</b>	9	14	36
<b>Pinot Noir, Meiomi, Coastal California</b>	13	18	52
<b>Merlot, Decoy, California</b>	15	22	60
<b>Malbec, Terrazas de los Andes,</b> Mendoza, Argentina	9	14	36
<b>Cabernet Sauvignon, 14 Hands,</b> Columbia Valley, Washington	9	14	36
<b>Cabernet Sauvignon, Bonanza</b> California	11	16	44
<b>Cabernet Sauvignon, Joel Gott 815</b> California	15	22	60
<b>Red Blend, Conundrum</b> California	11	16	44

### ROSÉ AND SPARKLING

<b>Rosé, Miraval</b> Provence, France	15	22	60
<b>Champagne, Paul Chevalier Brut,</b> France	8	12	32
<b>Prosecco, La Marca, Italy</b>	11	14	44

## 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 10  
Punch Bowl 18

### MARDI GRAS PUNCH

Don Q Coco Rum, Bols Peach Schnapps and fruit juices 10

### COPELAND'S MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice 10

### HURRICANE

Pat O'brien's Hurricane mix, Don Q Cristal Rum, Myers Dark Rum, orange slice 10

### APPLEWOOD SMOKED BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon 11  
Non-alcoholic version 7

### STRAWBERRY LEMONADE

Absolut Vodka, Barrow's Intense Ginger Liqueur, lemon juice, house-made simple syrup and strawberry purée 10

### SANGRIA

Red wine, sweetened seasonal fruit 10

### BLENDED BEVERAGES

Piña Colada, Mango, Peach Bellini or Strawberry Daquiri 12

## PREMIUM MARTINIS

### APPLETINI

Apple Vodka, Apple Pucker, Midori, sweet and sour, and grenadine 13

### CUCUMBER MARTINI

Cucumber and lime juices, intense ginger liqueur, simple syrup, Effen Cucumber vodka, mint with cucumber slice 13

### BIG AL'S FAVORITE COSMOPOLITAN

Tito's Handmade Vodka, Cointreau, lemon and lime juices and a splash of cranberry 13

### TITO'S LEMON DROP

Tito's Handmade Vodka, Bols triple sec, sweet and sour 13

### MARGARITATINI

Sauza Hornitos, Grand Marnier, sweet & sour 13

### PONTCHARTRAIN BEACH

Don Q Coco, Midori, Crème De Banana, Bols Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 13

## BAKERY

### CHEESECAKES

#### SIGNATURE CHEESECAKE

Our original creamy cheesecake recipe with a buttery pecan crust 6

#### AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 6

#### SIGNATURE TOPPING

Add 2

Bananas Foster  
Caramel Pecan  
Caramel

Chocolate Fudge Brownie  
Fresh Ripe Strawberry

### CHEF CRAFTED CHEESECAKE

Killed By Chocolate 8  
Red Velvet 8

Cookies and Cream 8  
Turtle 8

### ORIGINAL DESSERTS

#### MARDI GRAS KING CAKE CHEESECAKE 8

Cinnamon streusel cheesecake topped with purple, green and gold sugars

#### APPLE CARMEL COBBLER

Gourmet vanilla ice cream topped with apple carmel cobbler and pecan crust 8

#### BANANAS FOSTER

Served with gourmet vanilla ice cream 8

#### HOMEMADE BROWNIE DELUXE A LA MODE 7

#### BREAD PUDDING 8

#### ALEX'S CARROT CAKE 9

#### BIG AL'S CHOCOLATE FUDGE CAKE 9

### COFFEE

#### AMERICANO 4

#### BREWED COFFEE 4

#### CAPPUCCINO 5

#### ESPRESSO 4

#### CAFE LATTE 5

#### CARMEL MACCHIATO 6

#### MOCHA 5

#### WHITE CHOCOLATE MOCHA 6



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.