



APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with monterey jack. Served with our unique fried bow tie pasta 11.99

SMOKED TUNA DIP **NEW**

Smoked yellowfin tuna, sweet and sour pickles, Honey Bourbon pickled veggies and pita chips 9.99

CRAB STUFFED BEIGNETS

Our delicious crabcake mix dipped in tempura batter, lightly fried, over remoulade dressing 11.99

JAZZY TENDERS **IT'S BACK!**

Chicken tenders, wing butter, bleu cheese crumbles. Served with homemade cheddar bleu cheese or ranch dressing 12.99

BAYOU BROCCOLI® *Since 1983*

Broccoli, crispy bacon, melted signature cheese mix. Served with our original Tiger sauce 10.99

BUFFALO SPRING ROLLS

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

HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 15.99
Try with Shrimp 13.99

CRAWFISH BREAD

Artichoke and spinach, crawfish, alfredo sauce, monterey jack cheese 14.29

CRAB AND CRAWFISH BAKE

Lump crabmeat, crawfish tails, artichoke hearts, in a Parmesan cheese sauce, served with crispy garlic croutons. 12.99

FIRECRACKER SHRIMP

Tempura shrimp, toasted sesame seeds, cilantro, sweet and spicy dressing. 10.99

SOUPS & SALAD

CORN & CRAB BISQUE

Lump crabmeat, corn and green onions in a sweet cream bisque Cup 6.49 | Bowl 8.99

CAJUN GUMBO YA YA *Since 1983*

Classic cajun roux, loaded with Gulf shrimp and crawfish Cup 5.99 | Bowl 8.99

CRAB & AVOCADO STACK **EFIT**

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 11.29

PENTHOUSE SALAD®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing 12.29 | Small 7.29

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

TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 15.99

GARDEN CHICKEN **EFIT**

Seared chicken, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce 14.99

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours, fried with beer-battered French fries 14.99

CHICKEN AND WAFFLES

Buttermilk waffles, seasoned chicken cutlets topped with powdered sugar, cane syrup 14.99

CHICKEN PARMESAN

Breaded fresh chicken breast fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 14.99

BLACKENED CHICKEN ALFREDO

PIZZA PASTA BOWL

Linguine, alfredo sauce 15.99

SEAFOOD DISHES

CRAWFISH RAVIOLI

Seasoned fried ravioli, stuffed with ricotta, mozzarella and pecorino cheese. Topped with hot crawfish tails, green onions in a spicy cream sauce 18.99

CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, light shrimp alfredo sauce 19.99

VEAL COPELAND *Since 1983* **IT'S BACK!**

Veal, spiced and panéed, Gulf shrimp, tasso in a creamy sauce served over linguine 19.99

SHRIMP & TASSO PASTA *Since 1983*

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 16.99

CRAWFISH FETTUCCINE

Crawfish, light cream sauce, green onions, special seasonings, fettuccine 18.99

JAMBALAYA PASTA *Since 1983*

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

EGGPLANT PIROGUE® *Since 1983*

Fried eggplant slices, au gratin sauce, Gulf shrimp, angel hair pasta 16.99

SHRIMP ÉTOUFFÉE

Shrimp in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice. 18.49
+ \$2.00 substitute shrimp for crawfish

BLACKENED SHRIMP ALFREDO

PIZZA PASTA BOWL

Linguine, alfredo sauce 17.99

STUFFED SHRIMP ALFREDO

Lump crabmeat stuffed shrimp, angel hair pasta, light shrimp alfredo sauce 17.99

SEAFOOD PLATTER

Popcorn shrimp, catfish strips, fried oysters, crabcake, beer-battered French fries. Served with cocktail, tartar, and hot sauce 21.99

SHRIMP OR CATFISH PLATTER

Popcorn shrimp or crispy catfish, crabcake, beer-battered French fries and toasted garlic bread. Served with pickles, cocktail, tartar, and hot sauce 20.99

*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 14.99

SPICY CHICKEN SANDWICH

Fried chicken on a toasted brioche bun, sweet & sour pickles, spicy mayo. Served with beer-battered French fries 12.99

SHRIMP OR CATFISH PO-BOY

Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries 13.99

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 11.99

FISH

BRONZED GROUPER **NEW**

Fresh 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 16.99
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 36.99

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 19.99

SPECIALTY TOPPINGS

Garlic \$1.49

Garlic Sautéed Crabmeat \$5.99

Garlic Sautéed Crawfish \$5.99

SIDES

Red Beans and Rice

Side Salad

Fresh Baked Potato

Beer-Battered French Fries

Mashed Sweet Potatoes

Squash Noodles

Broccoli Florets


Casear Salad

*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.	
Schmitt Sohne, Riesling Rheinhessen, Germany	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, Fontana Candida Veneto, Italy	7	11	23
Chardonnay, Three Thieves 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
Pinot Noir, La Crema, Monterey	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 Miraval Provence, France	11	16	33
Champagne, Opera Prima, Castilla-La Mancha, Spain	7	11	23
Prosecco, La Marca, Italy (187mL)	12		

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 9.49

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

EYE OF THE STORM

A frozen Margarita featuring Sauza Gold Tequila and triple sec, with Midori and Chambord, and swirled with strawberry puree 8.99

STRAWBERRY LEMONADE

Wheatley Vodka, Barrow's Intense Ginger Liqueur, lemon juice, muddled cucumber, house-made simple syrup and strawberry purée 9.99

SANGRIA

Red wine, sweetened seasonal fruit 8.99

BLENDED BEVERAGES

Piña Colada, Mango, Peach Bellini or Strawberry Daquiri 8.99

\$10 NEW FROZEN

CRASH & BURN, PIÑA COLADA OR STRAWBERRY LEMONADE

MARTINIS

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 Vodka, Bols triple sec, sweet and sour 9.99

WOO WOO

Peach Vodka, Peach Schnapps, white cranberry juice 9.99

APPLETINI

Apple Vodka, Apple Pucker, Midori, sweet and sour, and Grenadine 9.99

PONTCHARTRAIN BEACH

Don Q Coco, Midori, Crème De Banana, Bols Blue Curacao, orange juice, cranberry juice, pineapple juice, Sprite 9.99

SEX IN THE CITY

Vodka, Peach Schnapps, pineapple, cranberry juice 9.99

CUCUMBER MARTINI

Cucumber and lime juices, intense ginger liqueur, simple syrup, vodka, mint with cucumber slice 9.99

MARGARITATINI

Sauza Hornitos, Grand Marnier, sweet & sour 9.99

HAPPY HOUR

IN BAR ONLY

**MONDAY - FRIDAY 4PM - 7PM
FRIDAY - SATURDAY 9PM - CLOSE**

~ Half- Priced ~

WELL DRINKS

SELECT APPETIZERS

BAYOU BROCCOLI

SMOKED TUNA DIP

ARTICHOKE AND SPINACH DIP

\$2 OFF PREMIUM MARTINIS

\$3 BEER

9 oz. WINE POUR FOR 6 oz. PRICE

\$7.00

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 6.49

SIGNATURE TOPPING

Add 2.00

Dulce de Leche Chocolate
Caramel Fresh Ripe Strawberry
Bananas Foster

AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 6.49

Featured Desserts

PEACH COBLER

Cinnamon and vanilla glazed peaches, pastry crumbles, topped with vanilla bean ice cream drizzled with a peach foster sauce and toasted almonds 7.99

ORIGINAL DESSERTS

PRALINE BREAD PUDDING 7.99

BIG AL'S CHOCOLATE FUDGE CAKE 8.99

KING CAKE RUM CREAM BREAD PUDDING

Topped with rum sauce made with Gambino's King Cake Rum Cream 7.99

CHEF CRAFTED CHEESECAKE

8.49
Red Velvet Killed By Chocolate
Turtle Cookies and Cream

COFFEE

LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.99

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.