



**APPETIZERS**

**ARTICHOKE & SPINACH DIP**

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

**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 14.29

**BUFFALO SPRING ROLLS**

Chicken, hot sauce, mozzarella, cheddar bleu cheese dressing, wing butter sauce 12.99

**JAZZY WINGS**

Whole chicken wings seasoned and fried. Served with homemade cheddar bleu cheese or ranch dressing 16.99

**CRAB STUFFED BEIGNETS**

Crabcakes hand-dipped in tempura batter with remoulade dressing 11.99

**SOUPS & SALADS**

**CORN & CRAB BISQUE**

Cup 5.99 | Bowl 8.99  
Lump crabmeat, corn and green onions in a sweet cream bisque

**CAJUN GUMBO YA YA** Since 1983

Cup 6.49 | Bowl 8.99 Classic cajun roux, loaded with shrimp and crawfish

**CRAB & AVOCADO STACK**

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** 11.59

**PENTHOUSE SALAD®**

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing  
Small 7.29 | 13.29

**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**

Buttermilk vanilla waffles topped with fried chicken, maple syrup, garlic butter and powdered sugar 14.99

**GARDEN CHICKEN E.F.**

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 (please allow 15 minutes) 14.99

**TOMATO BASIL CHICKEN**

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

**CHICKEN PARMESAN**

Chicken breast breaded and fried, angel hair pasta, alfredo, marinara, mozzarella, fontina, parmesan 15.99

**CHICKEN ALFREDO**

Breaded chicken breast, pasta, alfredo sauce 15.99

**BLACKENED CHICKEN ALFREDO**

**PIZZA PASTA BOWL NEW**

Linguine, alfredo sauce 18.99

**SEAFOOD DISHES**

**CRABCAKES & SHRIMP ALFREDO**

Fried crabcakes, Gulf shrimp, angel hair pasta, 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 20.99

**EGGPLANT PIROGUE®** Since 1983

Fried eggplant slices, au gratin sauce, Gulf shrimp, fresh crab claws (seasonal), angel hair pasta 16.99

**BLACKENED SHRIMP ALFREDO**

**PIZZA PASTA BOWL NEW**

Linguine, alfredo sauce 18.99

**BBQ SHRIMP PIZZA PASTA BOWL NEW**

Jumbo Gulf shrimp, Creole seasoning, garlic, Worcestershire butter sauce over linguine 18.99

**SHRIMP ÉTOUFFÉE**

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 18.99

**JAMBALAYA PASTA** Since 1983

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

**SHRIMP & TASSO PASTA** Since 1983

Gulf shrimp pan sautéed, tasso, parmesan cheese, cream sauce, bow tie pasta 17.99

**CRAWFISH FETTUCINE**

Crawfish, cream sauce, special seasonings 18.99

**SEAFOOD PLATTER**

Gulf shrimp, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters, garlic toast, cocktail and tarter sauce 25.99

\*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 and 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 GROUPE 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 16.99  
Add a fillet of catfish for 4.59

**STEAKS & RIBS**

**RIBEYE** Since 1983

Finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, one side 37.99

**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

**PORK RIBS PONTCHARTRAIN**

Tender St. Louis Ribs, smothered in our homemade BBQ sauce, one side 29.99. 1/2 rack 17.99

**SPECIALTY TOPPINGS**

- Sautéed Crabmeat \$5.99
- Sautéed Crawfish \$5.99
- Garlic \$1.49

**SIDES**

.....\$4.59

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






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.			
<b>Riesling, Chateau St. Michelle</b> Columbia Valley, Washington	9	13	27		
<b>Sauvignon Blanc, Kendall-Jackson</b> Vintner's Reserve, California	9	13	27		
<b>Sauvignon Blanc, Matua</b> Marlborough, New Zealand	11	16	33		
<b>Pinot Grigio, Fontana Candida</b> Veneto, Italy	7	11	23		
<b>Chardonnay, Three Thieves California</b>	7	11	23		
<b>Chardonnay, Kendall-Jackson</b> Vintner's Reserve, California	11	16	33		
<b>Chardonnay, Sonoma-Cutrer</b> Russian River, California	14	20	42		
<b>Moscato, Castello del Poggio</b> Italy	8	12	26		
<b>White Zinfandel, Beringer, California</b>	7	10	22		

### RED

<b>Pinot Noir, Three Thieves, California</b>	8	12	26		
<b>Pinot Noir, Meiomi, Coastal California</b>	13	19	38		
<b>Pinot Noir, La Crema, Monterey</b>	11	16	33		
<b>Merlot, Decoy, California</b>	11	16	33		
<b>Malbec, Trivento Reserve</b> Mendoza, Argentina	9	14	29		
<b>Cabernet Sauvignon, 14 Hands</b> Columbia Valley, Washington	8	12	26		
<b>Cabernet Sauvignon, Bonanza</b> California	10	14	29		
<b>Cabernet Sauvignon, Joel Gott 815</b> California	12	18	36		
<b>Red Blend, Conundrum</b> California	9	14	29		

### ROSÉ AND SPARKLING

<b>Rosé, Studio Miraval</b> Provence, France	11	16	33		
<b>Champagne, Opera Prima,</b> Castilla-La Mancha, Spain	7	11	23		
<b>Prosecco, Maschio, Italy (187mL)</b>	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 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 OR STRAWBERRY LEMONADE**

## PREMIUM MARTINIS

### SIDECAR

Old forester bourbon, Cointreau, simple syrup, lemon juice with a partial sugar rim 11.99

### 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

### IN BAR ONLY

MONDAY - FRIDAY 4PM - 7PM

~ 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**

**\$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

#### AL'S FAVORITE HOMEMADE CREOLE STYLE CHEESECAKE 6.49

#### SIGNATURE TOPPING

Add 2.00

Bananas Foster    Chocolate Fudge Brownie  
Caramel Pecan    Fresh Ripe Strawberry  
Caramel

### CHEF CRAFTED CHEESECAKE

8.49

Killed By Chocolate    Cookies and Cream  
Turtle

### Featured Dessert

#### PEACH COBBLER

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

### ORIGINAL DESSERTS

#### BANANAS FOSTER

Served with gourmet vanilla ice cream 7.29

#### HOMEMADE BROWNIE

DELUXE A LA MODE 8.49

**BREAD PUDDING 7.99**

**ALEX'S CARROT CAKE 8.99**

**BIG AL'S CHOCOLATE FUDGE CAKE 8.99**

#### RUM CREAM BREAD PUDDING

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