



COPELAND'S[®]
of New Orleans

There's Always Something Good.

APPETIZERS

ARTICHOKE & SPINACH DIP

Topped with monterey jack and served with our unique fried bow tie pasta 11.99

CRAB STUFFED BEIGNETS

Crabcakes hand-dipped in tempura batter, lightly fried, remoulade dressing 12.49

NEW CRAB AND CRAWFISH BAKE

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

HOT CRAB CLAWS

Fresh Louisiana Blue Crab claws (seasonal), olive oil vinaigrette, garlic, crispy crouton toast 14.49

NEW BLACKENED SHRIMP QUESADILLA

Blackened Gulf shrimp, corn, black beans, pico, melted cheeses 12.99

Try it with chicken!

NEW ROYAL RED SHRIMP*

1 lb. boiled royal red shrimp, andouille sausage, fingerling potatoes, garlic croutons 20.99

**Gluten Friendly with no bread or St. Charles croutons*

JAZZY WINGS

Jumbo whole chicken wings seasoned and fried, with homemade cheddar bleu cheese or ranch dressing 11.99

SOUPS & SMALL PLATES

CORN & CRAB BISQUE

Cup 5.99 | Bowl 7.99

Lump crabmeat, corn and green onions in a sweet cream bisque

CAJUN GUMBO YA YA **SINCE 1983**

Cup 5.99 | Bowl 7.99

Classic cajun roux, loaded with Gulf shrimp and crawfish

STEAK LABOUCHERE

Seared USDA Prime sirloin steak, angel hair pasta, garlic butter, Labouchere sauce 8.99

NEW CRAB STUFFED SHRIMP

Jumbo Gulf shrimp stuffed with lump crabmeat dressing, breaded and fried, tasso butter cream 9.99

CRABMEAT RAVIOLI

Jumbo crabmeat ravioli smothered in alfredo sauce, baked to perfection 8.49

NEW FLATBREADS

MARGHERITA - Fresh tomatoes, basil, mozzarella and fontina cheeses, red sauce 10.99

JAMBALAYA - Andouille, tasso, Gulf shrimp, cajun trinity, smoked gouda and mozzarella cheeses 10.99

BBQ - BBQ glazed chicken, corn relish, cilantro, gouda, and Mozzarella cheeses 10.99

SALADS

BRIE, STRAWBERRY & ALMOND SALAD*

Almond crusted brie wedges, spring mix, arugula, sliced strawberries, shaved onions, toasted almonds, crisp bacon, balsamic vinaigrette 8.99

GRILLED CHICKEN COBB SALAD*

Tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette 14.99

SALMON COBB SALAD*

Grilled salmon, bacon, tomatoes, eggs, red onions, avocado, Balsamic vinaigrette 16.99

CHOP SALAD*

Chopped mixed greens, hearts of palm, olives, red onion, boiled egg, bacon, Bleu cheese, tomatoes, Red Wine vinaigrette, garnished with fried onion strings 9.49 | Small 5.99

**Gluten Friendly with no fried onion strings*

CAESAR SALAD*

Chilled romaine, caesar dressing, parmesan cheese, homemade croutons 9.29 | Small 5.49

Try it with fried oysters!

**Gluten Friendly with no croutons*

PENTHOUSE SALAD®*

Grape tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing 9.99 | Small 6.99

**Gluten Friendly with no croutons or cheese toast*

ADD TO ANY SALAD

CHICKEN (grilled or fried) 3.99

SHRIMP (grilled or fried) 4.99

STEAK 5.99

OYSTERS (fried) 5.99

CUP OF SOUP 2.00



*THESE ITEMS ARE GLUTEN FRIENDLY



NEW ORLEANS CUISINE

JAMBALAYA PASTA SINCE 1983

Gulf shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 16.99

SHRIMP ÉTOUFFÉE

Gulf shrimp in a dark roux-based sauce, garlic, green onions, spices, steamed rice 17.49 *Try it with Crawfish!*

NEW LOUISIANA TRIO

Shrimp étouffée, creamy red beans & rice, and traditional jambalaya 16.99

NEW CRAB STUFFED SHRIMP

Jumbo Gulf shrimp stuffed with lump crabmeat dressing, breaded and fried, tasso butter cream with beer-battered French fries 19.99

NEW ALLIGATOR SAUCE PIQUANTE

Blackened alligator strips, sautéed peppers, creole piquante sauce, over rice 18.99

COPELAND'S FAVORITES

Substitute Zucchini noodles for any pasta dish

CRABCAKES & SHRIMP ALFREDO

Fried crabcakes, Gulf shrimp, angel hair pasta, light shrimp alfredo sauce 18.99

BLACKENED BAYOU CHICKEN

Fresh chicken breast blackened, served over cornbread dressing with a rich crawfish Tasso cream sauce 16.99

CHICKEN ALFREDO

Breaded chicken breast, linguine, alfredo sauce 15.99

TOMATO BASIL CHICKEN

Grilled chicken breast, angel hair pasta, tomatoes, basil, olive oil, garlic, parmesan cheese 16.49

GRILLED CHICKEN WITH YAMS*

Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions 16.49

CHICKEN PARMESAN

Breaded fresh chicken breast fried, angel hair pasta, alfredo, marinara, mozzarella, fontina and parmesan 16.49

SEAFOOD PLATTER

Gulf shrimp, oysters (seasonal), crabcake, crispy catfish, onion strings, beer-battered French fries, corn fritters 26.99

NEW BLACKENED PORK LABOUCHERE

Blackened pork medallions, angel hair pasta, garlic butter, Labouchere sauce 20.99

NEW BURGUNDY BEEF TIPS

Beef tenderloin tips in a rich, burgundy mushroom sauce over rice 19.99

BURGERS & SANDWICHES

SPICY FRIED CHICKEN SANDWICH

Fried chicken on toasted brioche bun with sweet and sour pickles and spicy mayo 11.99 *Try it grilled!*

CHICKEN AVOCADO CLUB

Sliced avocado, bacon, lettuce, tomato, garlic mayo, swiss cheese, brioche bread. Served with beer-battered French fries 12.49

SHRIMP, CRAWFISH OR CATFISH PO-BOY

Hand-battered, golden fried, dressed and served overstuffed. Served with beer-battered French fries 11.99

NEW BLACKENED MAHI PO-BOY

Blackened Mahi filet, white remoulade dressing, corn relish, lettuce, tomatoes, sweet & sour pickles on toasted french bread loaf, beer-battered French fries 14.99

NEW BBQ SHRIMP PO-BOY

Our favorite BBQ Shrimp recipe served between toasted French bread, dressed with mayonnaise, tomatoes, lettuce, and more BBQ Shrimp Sauce to dip. 12.99

COPELAND BURGER SINCE 1983

Monterey jack, cheddar, applewood smoked bacon, lettuce, tomato, onion, Tiger sauce, garlic mayo, croissant. Served with beer-battered French fries 13.49



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

STEAK

 All of our steaks are Gluten Friendly with no glazed topping

RIBEYE* **SINCE 1933**

14 oz. Certified Angus Beef® ribeye steak,
28 day aged, served sizzling, one side 34.99

AL'S FAVORITET FILET*

8 oz. center cut, Certified Angus Beef®, topped with
caramelized onions and sizzling steak butter, one side 37.99

CLASSIC FILET* **SINCE 1933**

8 oz. tender center cut Certified Angus Beef® filet
served sizzling, one side 36.99

NEW NEW YORK STRIP*

12 oz. Certified Angus Beef served sizzling, one side 35.99

SPECIALTY TOPPINGS*

Garlic \$1.49

Bleu Cheese \$1.49

René Mushrooms \$1.49

Caramelized Onions \$1.49

Garlic Sautéed Crabmeat \$5.99

FISH

NEW PAN ROASTED SALMON* WITH LUMP CRABMEAT

Pan roasted salmon, sautéed vegetables, lump crabmeat
and a white wine lemon sauce 26.99

**Gluten Friendly with no sauce*



CRAB STUFFED CATFISH BORDELAISE

Catfish, lump crabmeat stuffing, broiled, shrimp creole rice pilaf,
one side 19.99

DECATUR CATFISH

Cornmeal fried catfish filet, smothered in crawfish étouffée,
served on top of a garlic rice pilaf 17.49

NEW GRILLED OR BLACKENED MAHI MAHI*

Served over shrimp creole rice pilaf, one side 24.99

BLACKENED CATFISH*

Served with shrimp creole rice pilaf, one side 15.99

Add a fillet of catfish for 5.99

NEW CATFISH COURTBOUILLON

Skillet bronzed catfish filet and sautéed peppers smothered in
courtbouillon, served on top creole shrimp rice 17.49

SIGNATURE SIDES

Parmesan-Crusted Tasso

Mac & Cheese • \$4.99

Red Hot Potatoes* • \$4.49

Garlic Sautéed Spinach* • \$4.99

Red Beans and Rice • \$4.49

NEW Shrimp Creole Rice Pilaf* • \$5.99

Creamed Spinach • \$4.99

NEW Traditional Jambalaya • \$4.99

Grilled Asparagus* • \$5.99

**Gluten Friendly with no sauce*

NEW Cauliflower Au Gratin* • \$4.99

Fresh Baked Potato* • \$4.99

Mashed Sweet Potatoes* • \$4.49

NEW Mushroom Dressing • \$4.49

Steamed Broccoli Florets* • \$4.99

Beer-Battered French Fries • \$4.49



*THESE ITEMS ARE GLUTEN FRIENDLY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.