



Appetizers

ARTICHOKE AND SPINACH DIP

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

HOT CRAB CLAWS Fresh Louisiana Blue Crab claws (seasonal) sautéed in an olive oil vinaigrette, garlic, crispy crouton toast MARKET PRICE

CRAB STUFFED BEIGNETS Our delicious Maryland style crabcake mix dipped in tempura batter, lightly fried, over remoulade dressing 12.99

JAZZY WINGS Chicken wings seasoned and fried, served with homemade cheddar bleu cheese or ranch dressing 12.99

Small Tasting Plates

CRABMEAT RAVIOLI

Jumbo crabmeat ravioli smothered in alfredo sauce, baked to bubbly perfection 8.99

STEAK LABOUCHERIE* Seared USDA Prime sirloin steak, angel hair pasta, garlic butter, Labouchere sauce 9.49

Soups

CAJUN GUMBO YA YA CUP 5.59 | BOWL 7.99

Classic cajun roux, loaded with Gulf shrimp and crawfish

Salads

CAESAR SALAD

Fresh, chilled romaine, caesar dressing, frico, parmesan cheese, homemade croutons 10.99 Small 6.99

PENTHOUSE SALAD®

Tomatoes, eggs, cheddar cheese, bacon, homemade croutons, choice of dressing 10.99 Small 6.99

COBB SALAD

Tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette 10.99 Small 6.99

add to any salad

CHICKEN (grilled or fried) 4.99

SHRIMP (grilled or fried) 4.99

SALMON (grilled or blackened) 6.99

Burgers and Sandwiches

COPELAND BURGER*

Monterey jack, cheddar, applewood smoked bacon, lettuce, tomato, onion, Tiger sauce, garlic mayo, croissant 12.99

SPICY FRIED CHICKEN SANDWICH

Fried chicken on a toasted brioche bun, sweet & sour pickles, spicy mayo 10.99

SHRIMP PO-BOY Hand-battered, golden fried, dressed and served overstuffed 11.99

Try with Crawfish - add \$2.00

Seafood

CRABCAKES AND SHRIMP ALFREDO

Fried Maryland style crabcakes, Gulf shrimp, angel hair pasta, shrimp alfredo sauce 22.99

CRAWFISH FETTUCCHINE Crawfish sautéed in

a light cream sauce with green onions, special seasonings, fettuccine 16.99

JAMBALAYA PASTA Gulf shrimp, chicken,

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



CRAWFISH ETOUFFÉE Crawfish in a dark roux-based sauce, garlic, green onions, spices, ladled over steamed rice 17.49 Try it with Shrimp!

Classics and Chicken

NEW ORLEANS FAMOUS RED BEANS AND RICE Served with andouille sausage 12.99

SPICY HERB FRIED CHICKEN
1/2 chicken marinated 12 hours, golden fried, served with fries, please allow 20 minutes 17.99

CHICKEN ALFREDO Fresh chicken breast, linguine sautéed in alfredo sauce Fried OR Grilled 15.99

GRILLED CHICKEN WITH YAMS Grilled chicken breast, mashed sweet potatoes, spiced pecans, caramelized onions 16.99

CHICKEN PARMESAN Breaded fresh chicken breast fried, angel hair, alfredo, marinara, mozzarella, fontina and parmesan 15.99

Steaks

CLASSIC FILET* 8 oz. tender center cut Certified Angus Beef ® filet served sizzling, one side 33.99

PRIME TOP SIRLOIN
10 oz. USDA Prime top sirloin served sizzling, one side 26.99

STEAK LABOUCHERE* Seared USDA Prime sirloin steak, angel hair pasta, garlic butter, Labouchere sauce 22.99

Fish

CRAB STUFFED CATFISH BORDELAISE
Catfish, lump crabmeat stuffing, broiled, shrimp creole rice, one side 19.99

FRESH SALMON
Grilled or blackened, served with shrimp creole rice, one side 23.99

BLACKENED CATFISH Served with shrimp creole rice and choice of any one side 16.99

Sides

Steamed Broccoli Florets • \$3.99

Red Beans and Rice • \$3.59

Mashed Sweet Potatoes • \$4.29

French Fries • \$3.99

Garlic Sautéed Spinach • \$4.29

Side Salad or Side Caesar • \$3.99