

APPETIZERS

ARTICHOKE AND SPINACH DIP 

Served with fried bow tie pasta with Monterey Jack Cheese. 13.49

SOUTHWEST EGG ROLLS

Spinach, roasted peppers, corn, black beans, monterey jack, colby cheese. Served with southwest ranch, chimichurri sauce, avocado and cotija cheese. 9.99

BUFFALO SPRING ROLLS 

Chicken, hot sauce, Mozzarella, ranch dressing, wing butter sauce. 13.99

HOT CRAB CLAWS 

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

FIRECRACKER RANGOONS

Blended lump crab, ginger shrimp & cream cheese. Served with Firecracker sauce, marinated cucumber and sweet chili sauce. 10.99

JAZZY TENDERS 

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

CRAB AND CRAWFISH BAKE

Lump crabmeat, crawfish tails and artichoke hearts in a Parmesan cheese sauce. Served with crispy garlic croutons. 13.49

SPICY CRAWFISH CHEESE FRIES

Twice fried tavern fries, pimento cheese sauce, crawfish gravy, Mozzarella-fontina mix. 12.99

CRAWFISH BREAD 

Artichoke and spinach, crawfish, alfredo sauce, monterey jack cheese. 13.49

BAYOU BROCCOLI 

Broccoli, crispy bacon, melted cheese mix, and our original Tiger sauce. 10.99

SOUPS & SALADS

FRENCH ONION

Rich beef broth of stewed onions, melted Swiss and Mozzarella cheese, croutons. 5.99

GUMBO Cup 6.49 | Bowl 8.99

Chicken, smoked sausage, okra.

BISTRO HOUSE

Large 10.49 | Small 5.49

CAESAR SALAD

Large 11.49 | Small 5.49

COBB SALAD

Avocado, diced eggs, tomatoes, shaved onions, spicy bacon, croutons, Bleu cheese. 11.49

SHRIMP, CRAB & AVOCADO

Boiled Gulf shrimp, tomatoes, red onions, Kalamata olives, egg, Spicy Louis dressing, avocado and golden fried or fresh lump crabmeat.

Large 16.99 | Small 10.49

Add grilled or panéed chicken 3.99

Add grilled shrimp 4.99

Add grilled/blackened salmon 9.99

Add soup 3.99

WEEKEND BRUNCH

SWEET & SAVORY WAFFLES

FRIED CHICKEN & WAFFLES

Buttermilk vanilla waffles topped with fried chicken, maple syrup, garlic butter and powdered sugar 14.29

CLASSIC HONEY BUTTER WAFFLES

Served with bacon 8.99

OMLETTES

Includes choice of side and a biscuit. Substitute egg white 1.00

CRESCENT CITY CREOLE

4 eggs, Andouille sausage, chicken, peppers, grillade sauce and green onion 12.99

CRAWFISH VELVET

4 eggs, crawfish tails, tasso cream sauce, Colby Jack, parmesan and chives 14.29

PLATES

BIG EASY 3

3 eggs any style, choice of meat, side and a biscuit 10.99

SHRIMP & GRITS

Seasoned shrimp, Andouille, peppers, stewed tomatoes and Worcestershire sauce served under cheesy grits 13.99

MEATS

3.50

SIDES

2.99

Andouille Link
 Egg Any Style
 Applewood Smoked Bacon (4)

Cheesy Grits
 Rosemary Breakfast Potatoes

PLATES

BISTRO CATFISH WITH CRAWFISH GRAVY

Lightly fried seasoned catfish filets, served over rosemary red mashed potatoes, and topped with crawfish cream sauce and green onions. 19.99

ISLAND GRILLED SALMON & SHRIMP

Tropical seasonings, poke marinade, jasmine rice, island glaze, grilled pineapple & avocado salsa. 25.99

GARDEN CHICKEN

Seared breast, sautéed mushrooms, squash noodles, steamed broccoli, lemon butter sauce. 13.99

STEAK LABOUCHERIE 

Filet medallions, roasted red peppers, alfredo sauce, angel hair pasta Labouchere sauce. 19.99

SPICY HERB FRIED CHICKEN

Half chicken marinated 12 hours and fried. Served with French fries (please allow 15 minutes). 14.99

HERB CRUSTED SALMON

Seared with herbs and seasoning, topped with lump crab meat garlic bordelaise with rosemary roasted potatoes. 26.99

FRIED SEAFOOD PLATTER

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

FRIED SHRIMP OR CATFISH PLATTER

Gulf shrimp or crispy catfish, onion strings, beer-battered French fries, garlic toast, cocktail and tarter sauce 21.49

PIZZA PASTA BOWLS

BBQ SHRIMP LINGUINE

Jumbo Gulf shrimp, Creole seasoning, garlic. Worcestershire butter sauce over linguine. 17.99

BLACKENED SHRIMP ALFREDO

Gulf shrimp, alfredo, linguine pasta. 17.99

BLACKENED CHICKEN ALFREDO

Alfredo, linguine pasta. 16.99

SIDES 4.59

FRENCH FRIES

FRIED ONION STRINGS

BROCCOLI FLORETS

RED BEANS & RICE

ROSEMARY RED MASHED POTATOES

SQUASH NOODLES



* Copeland's Classic dishes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HANDHELDS

Served with your choice of Beer-Battered French Fries or Hand-Battered Fried Onion Strings.

SWEET HEAT FRIED SHRIMP PITA

Asian glazed fried shrimp, cilantro, island glaze, avocado, lettuce, red onion and firecracker sauce wrapped in pita bread. 12.49

CHICKEN CAESAR PITA

Romaine ribbons, parmesan cheese, roma tomatoes, diced bacon and seared chicken cutlets wrapped in pita bread. 11.99

FRIED CHICKEN STACK

Fried chicken strips on a brioche bun with goat cheese spread, Nonis Pepper Jelly & roasted peppers. 12.49

SPICY FRIED CATFISH STACK

Fried catfish strips on a brioche bun, Colby cheese, spicy mayo, pickled cabbage. 12.49

AMERICAN CLASSIC CHEESEBURGER

Ground chuck, Colby cheese, lettuce, tomatoes, red onions, pickles, garlic aioli, mustard, ketchup. 13.49

CHICKEN AND AVOCADO CLUB

Grilled chicken, avocado, bacon, lettuce, tomato, garlic aioli, Swiss cheese on toasted brioche bread. 13.49

FRIED SHRIMP OR CATFISH PO-BOY

Dressed with tomatoes, tartar sauce, lettuce, pickles. 13.99

PASTAS

CRABCAKE AND SHRIMP ALFREDO 

Fried crabcake, Gulf shrimp, angel hair pasta, shrimp alfredo sauce. 19.99

CRAWFISH RAVIOLI

Fried ravioli, stuffed with Ricotta, topped with crawfish tails, green onions in a spicy crawfish cream sauce. 18.99

CHICKEN PASTA COPELAND

Panéed chicken over crawfish tails in a spicy parmesan cream sauce with bow tie pasta and green onions. 16.99

JAMBALAYA PASTA

Gulf shrimp, chicken, Andouille, peppers, mushroom, bow tie pasta. 18.99


CHICKEN PARMESAN 

Fried, angel hair, alfredo, red sauce, Mozzarella, Fontina and Parmesan. 15.99

WINE & SPECIALTY COCKTAILS

WINE

WHITE

	6 oz.	9 oz.	
Riesling, Chateau Ste Michelle, Columbia Valley, Washington	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		

BISTRO CLASSICS

CRASH & BURN

Served with seven liquors including Bols Cordials, 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

BISTRO MARGARITA

Sauza Gold Tequila, Grand Marnier, sweet and sour and a splash of orange juice. 9.99

HURRICANE

Pat O'Brien's Hurricane mix, light rum, dark rum, orange slice. 8.99

MAI TAI

Tropical juices mixed with dark rum, light rum, and Bols Triple Sec. 8.99

LONG ISLAND ICED TEA

A classic blend of several liquors together with the taste of Sweet and Sour. 9.99

NEW ORLEANS ICED TEA

Take a Long Island and add Grand Marnier. 9.99

APPLEWOOD SMOKED BACON BLOODY MARY

Absolut Vodka, Zing Zang Bloody Mary Mix, Copeland's Creole Hot Sauce, with a slice of applewood smoked bacon. 10.49 Non-alcoholic version 6.99

PATRÓN PERFECT MARGARITA

Patrón Silver, Patrón Citrónge, fresh lime juice. 12.99

CATEGORY 5

Blue Margarita featuring Sauza Gold Tequila, Blue Curacao, Sweet and Sour and a splash of lime. 14.99 Serves Two / 8.99 Serves One

BLENDED BEVERAGES

Piña Colada, Peach Bellini, Mango or Strawberry Daquiri 10.00

\$10 NEW FROZEN

CRASH & BURN, PINA COLADA OR STRAWBERRY LEMONADE

MARTINIS

APPLETINI

Apple Vodka, Bols Sour Apple, Midori, sweet and sour, and Grenadine. 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 Vodka, triple sec, sweet and sour. 9.99

SANDY ASS

Cruzan Pineapple Rum, Island Blue Pucker, pineapple juice 9.99

SEX IN THE CITY

Vodka, Peach Schnapps, pineapple, cranberry juice 9.99

WOO WOO

Absolut Peach Vodka, Peach Schnapps, white cranberry juice 9.99

STRAWTINI

Strawberry Vodka, sweetened strawberry halves 9.99

GARDEN DISTRICT

Pomegranate Vodka, Cointreau, Chambord, pineapple, white cranberry juice 9.99

HAPPY HOUR

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

~ Half- Priced ~

WELL DRINKS

SELECT APPETIZERS

BAYOU BROCCOLI

FIRECRACKER RANGOONS

ARTICHOKE & SPINACH DIP

\$2 OFF PREMIUM MARTINIS
\$3.00 DOMESTIC BEER

\$7.00

CRASH & BURN (SINGLE SERVE)
BLENDED BEVERAGES
FROZEN BEVERAGES

Bakery

CHEESECAKES

ORIGINAL

Our original creamy cheesecake recipe with a buttery pecan crust. 6.99

TOPPING ADD 2.00

Bananas Foster	Dulche de Leche & Praline
Fudge Brownie	White Chocolate Macadamia
Creme Caramel	White Chocolate Raspberry
Fresh Ripe Strawberry	White Chocolate Strawberry

CHEF CRAFTED CHEESECAKE 8.99

Cookies and Cream Killed By Chocolate Turtle

RED VELVET CHEESECAKE PARFAIT

Creole cheesecake layered with red velvet cake topped with Frangelico sauce and white chocolate shavings. 7.99

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

HOMEMADE DESSERTS

FUDGE BROWNIE A LA MODE 8.99

WHITE CHOCOLATE BREAD PUDDING 7.99

ALEX'S CARROT CAKE 8.99

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

COFFEE

LOCAL NEW ORLEANS ROAST

Regular or Decaffeinated 2.99

CAPPUCCINO 3.79

DOUBLE ESPRESSO 3.49

CAFE AU LAIT 2.99

CAFE LATTE 3.99

CAFE MOCHA 3.99

ADD AN EXTRA SHOT OF ESPRESSO 1.99