

# BRASS

CLASSIC NEW ORLEANS DISHES WITH SPICE AND SOUL

## SWING & STRIDE {SALADS, SOUP & SANDWICHES}

**SHRIMP & CRAB REMOULADE SALAD**  
celery, tomatoes, remoulade dressing, avocado 14.95

**PANKO-CRUSTED CHICKEN SALAD**  
spring mix, arugula, cucumber salad, grape tomatoes, zucchini, red onion, celery, bleu cheese vinaigrette, bleu cheese crumbles 13.95

**CHICKEN ANDOUILLE GUMBO**  
okra, jasmine rice Cup 5.49 / Bowl 7.95

**COPELAND BURGER**  
monterey jack, cheddar, applewood bacon, shredded cabbage, tomato, red onion, tiger sauce, garlic mayo on a croissant, served with beer-battered fries 12.95

**OYSTER ROCKEFELLER CLUB**  
brioche, prosciutto, fried oysters, creamed spinach, applewood bacon, garlic mayo, tomato, served with beer-battered fries 18.95

**BBQ SHRIMP PO-BOY**  
French bread, BBQ shrimp, garlic mayo, tomato, shredded cabbage, BBQ shrimp sauce for dipping, served with beer-battered fries 14.95

## FRONT LINE {ENTRÉES}

**CRABCAKES & SHRIMP ALFREDO**  
panko-crusted crabcakes fried, shrimp, angel hair, light shrimp alfredo sauce 16.95

**CRAWFISH ÉTOUFFÉE**  
Louisiana crawfish sautéed in garlic, smothered in a Cajun trinity, steamed rice 12.95

**CRAWFISH RAVIOLI**  
fried ravioli, stuffed with ricotta cheese, topped with Louisiana crawfish tails, green onions, spicy cream sauce 14.95

**EGGPLANT PIROGUE**  
fried eggplant slices, au gratin sauce, gulf shrimp, fresh crab claws, angel hair 13.95

**JAMBALAYA PASTA**  
shrimp, chicken, andouille sausage, spicy jambalaya sauce, mushrooms, peppers, bow tie pasta 13.95

**NEW ORLEANS BBQ SHRIMP**  
jumbo shrimp, worcestershire butter, jasmine rice, garlic croutons 13.95

**SPICY HERB FRIED CHICKEN**  
chicken marinated 12 hours in hints of garlic, celery, onion, seasonal herbs and spices, golden fried, served with beer-battered fries 13.95

{PLEASE ALLOW 15 MINUTES}

**STEAK LABOUCHERE**  
28 day aged seared USDA prime sirloin steak, angel hair, garlic butter, labouchere sauce 14.95

**18OZ. BONE-IN RIBEYE**  
28 day aged CAB served with a side 49.95



**GULF DRUM PICCATO**  
panko-crusted, angel hair, zucchini, capers, basil, crab claws, lemon butter 20.95

## COOL CATS {CATFISH PLATES}

**BUTTERFLIED CATFISH WITH CRAWFISH GRAVY**  
jasmine rice 14.95

**CATFISH ACADIANA®**  
shrimp butter sauce, roasted pecan coleslaw, with a side 13.95

**BLACKENED CATFISH**  
Louisiana crawfish rice 13.95

## GROUP JAM SESSION

**ARTICHOKE & SPINACH DIP**  
topped with monterey jack, smoked paprika, unique fried bow tie pasta 10.95

**BLACKENED BLEU CHICKEN FLATBREAD**  
bleu cheese, parmesan cream sauce, bacon, mozzarella 10.95

**CRAWFISH BREAD**  
artichoke and spinach dip, sautéed Louisiana crawfish, Alfredo sauce, monterey jack cheese 11.95

**FETA CILANTRO SWEET PO-TATER TOTS**  
drizzled with a red wine vinegar reduction 6.95

**BAYOU BROCCOLI**  
broccoli, bacon, blend of cheese on top of tiger sauce 8.95

## STARTERS

**CRISPY CALAMARI**  
marinated, lightly battered and fried, over cucumber salad, Cajun sweet and sour sauce 10.95

**SHRIMP & FRIED GREEN TOMATOES**  
white remoulade, fresh basil, charred feta, red wine vinegar reduction 8.95

**FIRECRACKER ALLIGATOR STRIPS**  
blackened and tossed in Firecracker sauce, sprinkled with cilantro 9.95

**OYSTERS EN BROCHETTE**  
applewood bacon, lightly battered and fried, creole meunière sauce 12.95

**SPICY CATFISH BASKET**  
fried catfish strips with tiger sauce 8.95

**SPICY SHRIMP BASKET**  
jumbo fried shrimp with tiger sauce 8.95

**CRAB & CRAWFISH BAKE**  
Louisiana crawfish, fresh lump crabmeat, artichoke hearts, parmesan cheese, garlic croutons 10.95

**APPLE PROSCIUTTO FLATBREAD**  
parmesan cream sauce, red wine vinegar reduction, arugula, mozzarella 10.95

**OYSTERS, BACON & BRIE**  
fried oysters, melted brie, creamed spinach, bacon on four crostini, yellow pepper coulis, citrus honey gastrique 10.95

**PECAN PESTO SWEET PO-TATER TOTS**  
grape tomatoes, mozzarella, citrus vinaigrette 7.95

**SHRIMP & JALAPEÑO DEVILED EGGS**  
chipotle stuffing, shrimp, applewood bacon, citrus honey gastrique 5.95

## HORS D'OEUVRES

**CRAB CLAWS**  
fresh Louisiana blue crab claws sautéed in an olive oil vinaigrette, garlic croutons 13.95

**STUFFED AVOCADO**  
whole avocado, diced peppers, cucumber salad, flaked blackened drum, coconut lime cream, smoked paprika 8.95

**BURGER SLIDERS WITH FRIED OYSTER**  
brioche bun, brie, white remoulade dressing, shaved onions, arugula, fried oyster skewered on top 8.95

**PAN SEARED CRABCAKE SLIDERS**  
white remoulade, roasted pecan coleslaw, jumbo fried shrimp skewered on top 9.95

### OYSTERS COPELAND

4 freshly shucked oysters, topped with creamed crab and Louisiana crawfish artichoke blend, toasted brioche crumbs, parmesan and romano 8.95

### BAKED OYSTERS ROCKEFELLER

4 freshly shucked oysters, drizzled with Herbsaint liquor, topped with creamed spinach crust, parmesan and romano 8.95

### BUFFALO OYSTERS

4 oysters fried and tossed in buffalo sauce, bleu cheese vinaigrette, bleu cheese, celery 8.95

### BRASS SAMPLER

6 oysters, 2 of each kind from above 11.95

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



### FROSÉ GRANITA OYSTERS\*

4 freshly shucked oysters, raw, topped with a frozen sparkling rosé granita 8.95

### BIRTHDAY SUIT\*

freshly shucked oysters, served with an apple cider mignonette, crackers, create-your-own cocktail sauce 6 - 9.95 / 12 - 13.95

### CHARBROILED OYSTERS

freshly shucked oysters, topped with a garlic butter blend, parmesan and romano cheeses 6 - 11.95 / 12 - 18.95

### PEARL SAMPLER

6 oysters, 2 of each kind from above 11.95



## SIDE-SLIPPIN'

OKRA & RICE - 3.95

CREAMED SPINACH - 3.95

ROASTED SWEET POTATOES - 2.95

ROSEMARY GRITS - 2.95

BEER-BATTERED FRENCH FRIES - 2.95

## ENCORE {DESSERTS}

**BA'NILLAS FOSTER BOMB**  
'nilla wafer crust, 'nilla infused ice cream, banana ice cream, bananas foster crème anglaise, bruleed bananas, whipped cream, and foster syrup drizzle 7.95

**AL'S CREOLE CHEESECAKE**  
choice of strawberry topping, bananas foster topping, café au lait caramel, or raspberry topping 7.95

**WHITE CHOCOLATE BREAD PUDDING**  
French bread custard pudding, frangelica, raspberry drizzle 6.95

**FEATURED CHEESECAKE**  
ask about our featured cheesecake 7.95

## GRAND FINALE {DESSERTS}

**BEIGNETS GONE CRAZY**  
2 classic beignets, frangelica cream sauce, strawberry sauce, café au lait caramel, dusted with powdered sugar 6.95

**PEACH COBBLER {VEGAN}**  
made with coconut oil and coconut milk, peaches simmered in spiced broth, cobbler dough, whipped coconut vanilla cream 6.95

Copeland's Brass Pearl uses only the best Louisiana-sourced crawfish and oysters in our dishes.

## ON THE SIDE

SHAVED BRUSSELS - 2.95

ROSEMARY GARLIC POTATOES - 3.95

SAUTÉED VEGETABLES - 4.95

CUCUMBER SALAD - 3.95

# Pearl

NEW ORLEANS DISHES THAT ARE CRAFTED & REFINED

## FROM THE MARKET {SALADS, SOUP & SANDWICHES}

**BURRATA & PECAN PESTO SALAD**  
burrata cheese, pecan basil pesto, arugula, spring mix, red wine vinegar reduction, extra virgin olive oil 14.95

**AVOCADO SALAD**  
sliced avocado, romaine, spring mix, feta, cucumber salad, citrus vinaigrette, fresh lime, cilantro 9.95

**CORN AND CRAB BISQUE**  
lump crabmeat, corn and green onions in a sweet cream bisque Cup 5.49 / Bowl 7.95

**SHRIMP COBB SALAD**  
jumbo boiled shrimp, diced eggs, bacon, cucumber salad, tomatoes, avocado, asparagus, bleu cheese egg salad, spring mix, arugula, ranch dressing 16.95

**BLACKENED CATFISH BLT**  
French bread, white remoulade, Cajun sweet and sour, spring mix, tomato, applewood bacon, red onion, served with beer-battered fries 13.95

**CRISPY FALAFEL SANDWICH**  
pita bread filled with fried falafel, arugula, shredded cabbage, tomato, red onion, cucumber salad, feta, coconut lime cream, served with beer-battered fries 8.95 (make it vegan - remove cheese)

## MAIN COURSE {ENTRÉES}

**ZUCCHINI BASIL PASTA**  
panko-crusted crabcakes fried, sautéed jumbo shrimp, zucchini noodles, tomatoes in a parmesan broth 16.95

**SHRIMP, GRITS & SUNNY EGG**  
jumbo gulf shrimp, andouille sausage, peppers, creole tomato sauce, cheese grits, sunny-side up egg 13.95

**PROTEIN POWER PLATE**  
bone-in airline breast, avocado, roasted sweet potatoes, tomatoes, marinated cabbage, cilantro, boiled egg, red wine vinegar reduction 13.95

**ROYAL RED SHRIMP**  
1lb. boiled royal red shrimp, andouille sausage, fingerling potatoes, garlic croutons 23.95

**GRILLED CHICKEN & ROASTED YAMS**  
bone-in airline breast, onions, worcestershire, spiced pecans 13.95

**PETITE FILET**  
6oz. 28 day aged tender center cut CAB filet with a side 29.95



**BROILED REDFISH**  
shaved brussels sprouts, cucumber relish, yellow pepper coulis, arugula 22.95

## VERDANT MIXERS {NON-ALCOHOLIC MIX DRINKS}

**24 CARROT**  
coconut milk, carrots, red apple, green apple, ginger, lemon juice 5.95

**RED RIVER**  
carrots, green apple, red apple, beet, ginger 5.95

**EMERALD LUSH**  
spinach, kale, green apple, mint, pineapple 5.95

**MOJITO**  
pineapple, cucumber, green apple, mint, garnish with mint and lime 5.95

**WINTER HARVEST**  
red apple, sweet potato, carrots, ginger, cinnamon 5.95

**SPICED WATERMELON**  
watermelon, green apple, jalapeño, beet, mint 5.95

COPELAND'S NITRO COLD BREW COFFEE 4.95