

STARTERS

ARTICHOKE & SPINACH DIP

topped with monterey jack, smoked paprika, unique fried bow tie pasta 10.95

CRAWFISH BREAD

artichoke and spinach dip, sautéed crawfish, alfredo sauce, monterey jack cheese 11.95

CRAB CLAWS

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

SHRIMP & JALAPEÑO DEVILED EGGS

chipotle stuffing, shrimp, applewood bacon, citrus honey gastrique 5.95

SHRIMP AND FRIED GREEN TOMATOES

jumbo tail-on Gulf Shrimp, white remoulade, fresh basil, charred feta, red wine vinegar reduction 8.95

CRAB STUFFED BEIGNETS

our delicious crabcake mix dipped in tempura batter, lightly fried over remoulade dressing 9.49

JAZZY WINGS

jumbo whole chicken wings seasoned and fried, served with homemade cheddar bleu cheese or ranch dressing 10.95

SOUPS & SALADS

CORN AND CRAB BISQUE

lump crabmeat, corn and green onions in a sweet cream bisque Cup 5.49 / Bowl 7.95

CHICKEN ANDOUILLE GUMBO

okra, jasmine rice Cup 5.49 / Bowl 7.95

BRASS HOUSE SALAD

spring mix, romaine, diced eggs, bacon, marinated cucumbers, grape tomatoes, topped with cheese mix and cheese toast. Choice of dressing 9.49

AVOCADO SALAD

sliced avocado, romaine, spring mix, feta, cucumber, citrus vinaigrette, fresh lime, cilantro 9.95

SHRIMP & CRAB REMOULADE SALAD

celery, tomatoes, remoulade dressing, avocado 14.95

COBB SALAD

tomatoes, bleu cheese, bacon, avocado, boiled egg, balsamic vinaigrette 9.95

Add Salmon [Grilled or Blackened] 8.95

Add Chicken [Fried, Grilled or Blackened] 3.95

Add Jumbo Tail-on Gulf Shrimp [Fried, Grilled or Blackened] 4.95

PO-BOYS & SANDWICHES

BRASS PEARL PO-BOY

toasted French bread, remoulade sauce, boiled Gulf shrimp, shredded cabbage, sliced tomatoes and green onions, topped with four Louisiana fried oysters, beer-battered French fries 15.95

FRIED SHRIMP OR CATFISH PO-BOY

toasted French bread dressed with tartar sauce, shredded cabbage, sliced tomatoes, pickles and hot sauce, beer-battered French fries 11.95

FRIED OYSTER PO-BOY

toasted French bread dressed with tartar sauce, shredded cabbage, sliced tomatoes, pickles and hot sauce, beer-battered French fries 16.95

HALF PO-BOY COMBO

half po-boy with the choice of soup, salad or side. 11.95

COPELAND BURGER

monterey jack, cheddar, applewood bacon, shredded cabbage, tomato, red onion, tiger sauce, garlic mayo on a croissant, beer-battered French fries 12.95

CHICKEN PARMESAN SANDWICH

breaded fried chicken cutlets, red sauce and mozzarella cheese on a parmesan-crust French batard with alfredo sauce, beer-battered French fries 12.95

COPELAND'S *Oyster* GROTTO

OYSTERS COPELAND

4 freshly shucked oysters, topped with shrimp and oyster herbed cream sauce, toasted brioche, parmesan and romano 8.95

BAKED OYSTERS ROCKEFELLER

4 freshly shucked oysters, drizzled with Herbsaint liqueur, 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

BIRTHDAY SUIT*

freshly shucked oysters, served with an apple cider mignonette, crackers, 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

BRASS PEARL SAMPLER

6 oysters, pick 2 of any kind 11.95



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

*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.

BRASS PEARL *signatures*

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}

ROYAL RED SHRIMP

1lb. boiled royal red shrimp, andouille sausage, fingerling potatoes, garlic croutons 23.95



PLATTERS

FRIED SHRIMP, CATFISH OR OYSTER PLATTER

served with french fries, cocktail sauce, tartar sauce and cheese toast, beer-battered French fries 19.95

SEAFOOD PLATTER

fried jumbo tail-on Gulf shrimp, catfish strips, Louisiana oysters, panko crusted lump crabcake, craw puppies, beer-battered French fries, cheese toast, tartar sauce and cocktail sauce 24.95

ENTRÉES

CHICKEN ALFREDO

breaded chicken breast, angel hair pasta sautéed in alfredo sauce 10.95

CHICKEN PARMESAN

breaded fried chicken cutlets, angel hair pasta, alfredo, marinara, mozzarella, parmesan and romano 12.95

PROTEIN POWER PLATE

grilled chicken breast, avocado, mashed sweet potatoes, tomatoes, marinated cabbage, cilantro, boiled egg, red wine vinegar reduction 13.95

GRILLED CHICKEN & YAMS

grilled chicken breast, onions, worcestershire, spiced pecans 13.95

PAN ROASTED SALMON

pan roasted salmon, sautéed vegetables, lump crabmeat and a white wine lemon sauce 26.95

SIZZLIN' STEAKS

CLASSIC FILET

center cut Certified Angus Beef® 8oz. filet served sizzling, choice of side 33.95

PETITE FILET

center cut Certified Angus Beef® 6oz. filet served sizzling, choice of side 30.95

RIBEYE

finest hand selected, 12 oz. Certified Angus Beef® ribeye steak, 28 day aged, served sizzling, choice of side 32.95

STEAK TOPPINGS

Garlic 1.50

Sautéed Crawfish 4.95

Sautéed Crabmeat 5.95

Caramelized Onions 1.00



NEW ORLEANS STYLE

CRABCAKES & SHRIMP ALFREDO

panko-crusted crabcakes fried, Gulf shrimp, angel hair pasta, light shrimp alfredo sauce 11.95/small 16.95/large

STEAK LABOUCHERE

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

EGGPLANT PIROGUE

fried eggplant slices, au gratin sauce, Gulf shrimp, angel hair pasta 13.95

CRAWFISH RAVIOLI

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

JAMBALAYA PASTA

shrimp, chicken, Andouille sausage, spicy jambalaya sauce, mushrooms, bell peppers, bow tie pasta 13.95

SHRIMP AND TASSO PASTA

Gulf shrimp pan sautéed, tasso (spiced pork), parmesan cheese, cream sauce, bow tie pasta 15.95

CRAWFISH ÉTOUFFÉE

crawfish sautéed in garlic, smothered in a Cajun trinity, steamed rice 12.95

ZUCCHINI BASIL PASTA

panko-crusted crabcakes fried, sautéed tail-on Gulf shrimp, zucchini noodles, tomatoes in a parmesan broth 16.95

SHRIMP, GRITS & SUNNY EGG

jumbo tail-on Gulf shrimp, andouille sausage, peppers, creole tomato sauce, cheese grits, sunny-side up egg 13.95

COOL CATS

CATFISH ACADIANA®

shrimp butter sauce, roasted pecan coleslaw, choice of side 13.95

BLACKENED CATFISH

crawfish rice, choice of side 13.95

BUTTERFLIED CATFISH WITH CRAWFISH GRAVY

jasmine rice 14.95

SIDES

MASHED SWEET POTATOES - 3.95

RED BEANS AND RICE - 2.95

CHEESE GRITS - 2.95

BEER-BATTERED FRENCH FRIES - 2.95

LOADED BAKED POTATO - 4.95

CREAMED SPINACH - 3.95

SAUTÉED VEGETABLES - 4.95

SIDE SALAD - 2.95

DESSERTS

AL'S CREOLE STYLE CHEESECAKE

choice of strawberry topping, bananas foster topping, café au lait caramel, or raspberry topping 7.95

NEW YORK STYLE CHEESECAKE

choice of strawberry topping, bananas foster topping, café au lait caramel, or raspberry topping 7.95

BIG AL'S CHOCOLATE FUDGE CAKE

topped with raspberry sauce 7.95

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

BEIGNETS DELUXE

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

WHITE CHOCOLATE BREAD PUDDING

French bread custard pudding, frangelica, raspberry drizzle 6.95

Some foods may contain nuts, traces of nuts and nut oils or may have been made alongside other products containing nuts. We cannot be held responsible for any issues resulting in food allergies.