



Appetizers

Smoked Trout & Roasted Tomato - 17.95 🍷🌱
Herb-laced beefsteak tomato, layered with provolone cheese, mounted on baby spinach in a pool of caramelized onion, citrus vinaigrette

"Chadman's Own" Coconut Shrimp - 14.95
Brandied cinnamon & cranberry chutney

Mussels - 2 ways - 12.95 🍷🌱

- 1) Marinara, basil, plum tomatoes, garlic
- 2) Curried leek, saffron cream

Goat Cheese & Grilled Veg - 16.95 🍷🌱🌿
Goat cheese with morsels of sundried fruit, nestled on grilled vegetables, finished with roasted jalapeno, peach relish

Coco's & Crabcake - 16.95

Coconut crusted tiger shrimp & crispy "Chattercake" on lobster influenced cream sauce

Bruschetta - 11.95 🌱

Garlic, feta field tomatoes, grilled vegetables and asparagus

Escargot - 12.95

In roasted tomato pesto, basil butter with garlic ciabatta bread

Flash-Fried Calamari - 12.95

Dusted in rice flour & "Chatterpaul's Kitchen" herbs & spices, served with chipotle ketchup aioli

Cajun Scallops & Oriental Noodles - 17.95

Cajun flubbed sea scallops enveloped in applewood-smoked bacon, mounted on a slew of egg noodles in a sambal, ginger, Thai sauce & crisp lettuce

"Veggie" Spring Rolls - 12.95 🌱

Medley of fresh vegetables, sautéed in a blend of ginger, Thai curry, lemongrass & sesame oil with ginger, mango, cashew sauce

"Chattercake" - 14.95

A "house" favourite with corn, mango, cucumber, shrimp, crab, roasted red pepper, cilantro chutney

Spicy Calamari - 12.95 🍷🌱🌿

Simmered in plum tomato, Cajun broth

Portobello Mushroom Ravioli - 14.95 🌱

In a pool of goat cheese, basil tomato

Grilled Tiger Shrimp - 14.95

Over lobster ravioli in a puree of yellow pepper, white wine, tarragon shallot cream

Soups

Shirley's Shrimp & Lobster Bisque - 9.95
Creamy, lobster-infused, tiger shrimp, lobster meat

New Orleans's Stafe Gumbo - 9.95 🍷

Spicy, southern-style, okra, jalapeno, sausage
Add seafood - \$6

Tomato Corn Clam Chowder - 9.95

Creamy New England style with mixed vegetables

Creamy Thai Vegetable Soup - 9.95 🍷🌱

Mixed vegetables, lemongrass, ginger & Thai curry

Hearty Proteins & Greens

"Chattercake" & Greens - 15.95 🍷🌱

Lump crab meat & vegetables blended with "Chatterpaul's Kitchen" spices accompanied by fennel, pineapple, celeriac & tomato salad with pepitas & flax seed, with pineapple, mango chutney

Grilled Chicken & Mango Cashew Salad - 14.95 🍷🌱

Boneless breast of chicken, herb & lemon marinated over mixed greens, tomato, cucumber, onions with balsamic vinaigrette

Grilled Salmon Salad - 16.95 🍷🌱

With pear, apple and mixed greens in a light honey, pommery Caesar dressing

Caesar Salad - 11.95

Crisp romaine, grilled pancetta, garlic croutons
Add chicken, salmon or shrimp - \$6
Add extra dressing - \$.95

Warm Spinach & Shrimp - 16.95

On puff pastry, goat cheese, tomato, zucchini, roasted red pepper, black olives, rhubarb vinaigrette

Mixed Greens & Berries - 9.95 🍷🌱

Fresh & delicious in a light honey, pommery citrus vinaigrette
Add chicken, salmon or shrimp - \$6

Mains

- Meat -

Breast of Chicken - 24.95

Stuffed with asiago, jalapeno jack, roasted red peppers, asparagus, perched upon sundried tomato, garlic, smoked chicken potato cake with Kahlua cream

"Chatter Rib" - 21.95 🍷

Beef back rib, braised in Moroccan spices over mash with vegetables
Add 2nd rib for - \$10

Medallions of Pork Tenderloin - 24.95 🍷

Herb crusted on a bed of caramelized onion, roasted garlic, mini potatoes in a Marsala cream

New Zealand Lamb Shank - 21.95 🍷

Slowly cooked with copious amounts of garlic, sundried tomato, rosemary, thyme, red wine port reduction, mascarpone sour creme mashed potatoes and fresh vegetables

AAA Angus 10 oz. New York - 32.95 🍷

AAA Angus New York, brandy, peppercorn, rosemary reduction over mash with fresh vegetables

Surf 'n' Turf - 36.95 🍷

Angus beef tenderloin & tiger shrimp with a cranberry demi-glaze

Jerk Rubbed Breast of Chicken - 19.95 🍷🌱

Over curry, pineapple, cilantro-infused cream accompanied with coconut basmati

New Zealand Rack of Lamb - 39.95 🍷

Oven roasted marinated in a cinnamon, rosemary, garlic rub. Served with mascarpone mash and creamy red currant, sun-dried cherry demi

Side of Vegetables - 4.00

Add shrimp, chicken or salmon to any dish - 6.00

Spicy 🍷

Gluten Free 🍷

Healthy Choice 🍷

Vegetarian 🍷

We are happy to accommodate your food requests.
Please talk to your server before ordering.

- Pasta -

Seafood Pasta Medley - 34.95 🍷

Mussels, shrimp, clams, salmon & squid in a delicate angel hair pasta with morsels of fresh vegetables in a white wine, spinach, garlic olive oil

Tiger Shrimp and Wild Boar Sausage - 22.95

Simply presented in roasted garlic, basil, plum tomato sauce over fresh linguini

Shrimp Thai Curry - 21.95 🍷

Red Thai curry, coconut cream, chicken & shrimp over linguini

Vegetable Lover's Delight - 17.95 🌱

Delicious variety of assorted vegetables with your choice of sauce, garlic olive oil, cream or tomato

Shrimp & Salmon Alfredo - 26.95

Rich & creamy sauce, black tiger shrimp, snow peas, topped with filet of Atlantic salmon

- Seafood -

Chilean Sea Bass - 34.95

Served over lobster, beetroot-infused risotto

Orange Roughy - 29.95

Pan seared, nestled on a bed of grilled courgette with cranberry, caper, ginger and lemon butter

Filet of Salmon - 24.95 🍷🌱

Served on a bed of mixed grilled vegetables in a wildberry, lychee, citrus reduction

Oven Roasted Mahi Mahi - 24.95

Herb crusted filet on a mound of steamed spinach, roasted corn in a lobster, yellow pepper herb cream

White Roughy - 18.95

Pan seared filet, white wine, orange, lemon, maple butter with side pasta and vegetables
Add shrimp - \$6

Enjoy!

