

Starters

Baked Brie (V)	19.00
Crusted with sundried fruit pepita & poppy seeds frosted flakes cranberry apricot compote wonton crisps	
Coconut Shrimp	19.00
Accompanied with a brandied cinnamon-cranberry chutney	
Chatterpaul's Bruschetta (V)	19.00
Flatbread garlic aioli grilled vegetables bruschetta mix mixed cheeses arugula feta cheese	
Flash Fried Calamari	19.00
Lightly dusted tortilla shells spiced chipotle aioli	
Caesar Salad (SP)	17.00
Crisp romaine Caesar aioli fruit salsa croutons crispy rice paper pancetta parmesan crisp	
Add chicken, salmon or shrimp	10.50
Coco's & Crab Cake	20.00
Coconut shrimp crispy crab cake lobster-infused cream	
Add crab cake	5.50

Mains

Chatter Rib (GF)	29.50
Braised beef rib Moroccan spices mashed potatoes fresh vegetables	
Chicken Parmesan	27.50
Panko-crusted chicken breast marinara five cheeses roasted red pepper sun-dried tomatoes Kalamata olives over pasta in a goat cheese marinara	
Jerk Rubbed Breast of Chicken (GF / SP)	29.50
House marinated coconut basmati rice pineapple infused cilantro curry cream	
Filet of Salmon	33.00
Oven-roasted basil red pepper glaze over linguine with lemon dill cream sauce with crab meat	
Curried Lamb & Shrimp	29.50
Slow cooked, marbled morsels of lamb in a coconut curry broth cilantro pesto infused linguine black tiger shrimp	

Kid's Menu

(10 years and under)

Chicken Fingers & Fries	11.95
Breaded all white meat chicken tenders served with fries	
Chicken Parmesan	11.95
Panko-crusted chicken breast marinara five cheeses roasted red pepper sun-dried tomatoes Kalamata olives over pasta in a goat cheese marinara	

Ask us about our
Chef's Daily Features!

**1/2 Priced Appetizers
& Selected Bottles of Wine**
Wednesday—Sunday between 3-5PM

GF - Gluten Free | SP - Spicy | V - Vegetarian

chatterpaul's
IT'S ALL ABOUT THE FOOD!