

Starters

Baked Brie (V) _____ \$19

Young Brie, crusted with sundried fruit, pepita & poppy seeds, frosted flakes, and panko. Baked warm, topped with our cranberry apricot compote, along with crispy wonton chips

Coconut Shrimp _____ \$19

Succulent shrimp inside a golden, coconut coating. Accompanied with a brandied cinnamon-cranberry chutney

Chatterpaul's Bruschetta (V) _____ \$19

Soft ciabatta with a garlic aioli spread, topped with Chatterpaul's bruschetta mix, mixed cheeses and baked. Garnished with arugula and feta cheese

Flash Fried Calamari _____ \$19

Lightly dusted calamari rings, flash fried and layered between crunchy tortillas. Served with a spiced chipotle aioli

Caesar Salad (SP) _____ \$17

Crisp romaine lettuce tossed in our house-made horseradish aioli, fruit salsa, and croutons. Piled high on crispy rice paper and topped with pancetta and parmesan crisps

Add chicken, salmon or shrimp for \$10

Coco's & Crab Cake _____ \$21

Chatterpaul's beloved crab cake, topped with coconut shrimp. Served in a roasted red pepper, crab-infused herb cream

Add an extra crab cake for \$9

PEI Mussels (GF) _____ \$20

Steamed in a white wine, cilantro coconut curry cream. Served with a warm bun.

Spicy Calamari (GF / SP) _____ \$17

Tender calamari rings simmered in plum tomato, jalapeño okra broth. Served with a warm bun

Escargot _____ \$19

Oven baked in roasted tomato pesto, topped with basil garlic butter. Served with garlic ciabatta bread.

Please inform your server about any known allergies and dietary restrictions so that we can better accommodate your needs

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

*Menu & prices are subject to change without notice.

18% gratuity is added to large parties of 8 or more

Mains

Chatter Rib (GF) _____ \$31

Braised tender beef rib in warm Moroccan spices and herbs. Served atop garlic mascarpone mashed potatoes & fresh vegetables. Accompanied by our acclaimed plating sauce.

Add a 2nd Rib for \$14

Chicken Parmesan _____ \$28

Served on a bed of linguine tossed in a basil and goat cheese marinara cream with roasted red peppers, sun-dried tomatoes and Kalamata olives.

Jerk Chicken (GF / SP) _____ \$30

Oven roasted, house marinated, chicken breast supreme. Served over coconut, basmati rice. Accompanied by a luscious pineapple and cilantro-infused curry cream.

Filet of Salmon _____ \$34

Roasted red pepper & basil pesto glazed filet. Served over a bed of sweet crab linguine in a lemongrass, herb cream.

New Zealand Rack of Lamb _____ \$49

Juniper & herb, garlic marinated rack of lamb cooked to a beautiful medium rare. Nestled over mascarpone mashed potatoes and fresh vegetables. Accompanied with a creamy, red wine, citrus marmalade reduction

Jerk Pork Chop (GF) _____ \$33

Thick cut, bone-in, pork chop topped with curried apple chutney and black tiger shrimp. Served over mascarpone garlic mash potatoes with peppercorn sauce.

Angus Strip & Shrimp (GF) _____ \$45

8oz Angus striploin, cooked to a beautiful medium rare. Served over mascarpone garlic mashed potatoes. Topped with black tiger shrimp and accompanied with peppercorn sauce.

Curried Lamb & Shrimp _____ \$30

Tender morsels of marbled lamb, slow cooked with chickpeas in an aromatic coconut curry broth. Ladled over cilantro pesto tossed linguine. Topped with succulent white shrimp

Cranberry-glazed Duck Breast (GF) _____ \$32

Served medium rare alongside caramelized onion and garlic infused mini potatoes. Accompanied by a green peppercorn, orange maple reduction

Blackened Red Snapper _____ \$33

Filet of snapper resting on a bed of linguine tossed in our famous pineapple curry cream with morsels of crab meat and blue mussels.

Mahi & Ravioli _____ \$33

Flaky & tender, pan-seared Mahi Mahi filet mantled over squash ravioli nestled in a rich lobster dill cream sauce.

chatterpaul's
IT'S ALL ABOUT THE FOOD!

Chatter-sides

<i>Mushrooms in Peppercorn Sauce</i>	\$6
<i>Maple Caramelized Onions</i>	\$4
<i>Coconut Basmati Rice</i>	\$6
<i>Garlic Mascarpone Mashed Potatoes</i>	\$6
<i>Butter-tossed Vegetables</i>	\$6
<i>Plate of Fries</i>	\$6
<i>Ciabatta Garlic Toast</i>	\$7
Add mixed cheese	\$3
<i>Plate of Pasta</i>	\$10
tossed in Alfredo or Hearty Marinara	

** Sides must be ordered in accompaniment with a main entree*

Extras

<i>Add Chicken Breast</i>	\$10
<i>Add Salmon Filet</i>	\$10
<i>Add Shrimp (6)</i>	\$10
<i>Add Cheese: Feta Goat Mixed Cheeses</i>	\$3
<i>Extra Salad dressing</i>	\$2
<i>Extra Sauce</i>	\$3

Take Home

Chadman's Scotch Bonnet Pepper Sauce 6

Ask us About...

Our Award Winning

“Chef at Home” Catering



“Take the Rest Home” Wine Service



Prix Fixe Menus



Private & Business Functions

Don't forget

to join us for Happy Hour!

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

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