

Starters

Baked Brie (V) _____ **\$19**

Young Brie, crusted with sundried fruit, pepita, frosted flakes, and panko. Baked warm, topped with our white wine-cranberry compote, served with warm herb & garlic bread.

Coconut Shrimp _____ **\$19**

Succulent, crispy, coconut breaded tiger shrimp, 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, and mixed cheeses. Baked and finished with arugula and feta cheese.

Flash Fried Calamari _____ **\$19**

Lightly dusted in rice flour and Cajun spices,, flash fried and layered between crunchy corn tortillas. Served with a spiced chipotle-tomato aioli.

Caesar Salad (SP) _____ **\$17**

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

Add chicken, salmon or shrimp for \$13

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 \$12

PEI Mussels (GF) _____ **\$20**

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

Spicy Calamari (GF / SP) _____ **\$17**

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

Escargot _____ **\$19**

Oven baked with roasted tomato, topped with basil-garlic pesto butter. Served with warm herb & garlic 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

Mains

Chatter Rib (GF) _____ **\$34**

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

Add a 2nd Rib for \$18

Chicken Parmesan _____ **\$29**

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

Jerk Chicken (GF / SP) _____ **\$31**

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.

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 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.

Seafood Linguine _____ **\$33**

Salmon, mussels, shrimp and squid over pasta tossed in a fresh herb, lobster and garlic infused cream sauce.

Mahi & Ravioli _____ **\$33**

Pan-seared Mahi Mahi filet mantled over ravioli nestled in a rich, lobster herb cream sauce.

*Menu & prices are subject to change without notice.

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IT'S ALL ABOUT THE FOOD!

Chatter-sides

** Sides may only be ordered in accompaniment with a main entree*

<i>Mushrooms in Peppercorn Sauce</i>	\$8
<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>	\$13
tossed in Alfredo or Hearty Marinara	

Extras

<i>Add Chicken Breast</i>	\$13
<i>Add Salmon Filet</i>	\$13
<i>Add Shrimp (6)</i>	\$13
<i>Add Cheese: Feta Goat Mixed Cheeses</i>	\$4
<i>Extra Salad dressing</i>	\$3
<i>Extra Sauce</i>	\$4

Take Home

Chadman's Scotch Bonnet Pepper Sauce	\$9
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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 Tapas!

&

1/2 Price Selected Bottles of Wine

Wednesday—Sunday 3-5 pm

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Happy Hour & Tapas

Available Wednesday-Sunday 3-5pm

Red

McManis Petite Syrah, California

~~\$54~~ \$27

Key Cabernet-Carmenere, Chile

\$52 \$26

Gran Reserva Aureola, Spain

\$52 \$26

Punti Ferrer Malbec, Chile

\$56 \$28

White

Pearce Predhomme Chenin Blanc, South Africa

~~\$54~~ \$27

Mosole Pinot Grigio, Italy

~~\$51~~ \$25.50

Sancerre Sauvignon Blanc, France

~~\$65~~ \$32.50

McManis Chardonnay, California

\$52 \$26

Chatterpauls is proud to be licensed for the *Take Home the Rest Home* program from AGCO.

Shareable Tapas

Baked Brie (V) | 13

Crusted with sundried fruit, pepita, frosted flakes & panko. Baked warm & topped with our white wine-cranberry compote, served with warm herb & garlic bread.

Coconut Shrimp | 13

Succulent white tiger shrimp dredged in coconut and panko accompanied with a brandied cinnamon-cranberry chutney.

Chatterpaul's Bruschetta (V) | 13

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

Flash Fried Calamari | 13

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Caesar Salad (SP) | 13

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

Add chicken, salmon or shrimp for \$13

PEI Mussels (GF) | 13

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

Coco's & Crab Cake | 17

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 \$12

Spicy Calamari (GF/SP) | 13

Calamari rings simmered in plum tomato, jalapeno okra broth. Served with a warm bun.

Escargot | 13

Oven baked with roasted tomato, topped with basil-garlic pesto butter. Served with garlic-herb infused bread.

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SWEET ENDINGS

Crème Brule (GF)	11
White chocolate infused custard topped with caramelized, bruleéd sugar	
Homemade Carrot Cake	11
Filled with nuts & pineapple, enveloped in a rich cream cheese frosting <i>*contains nuts</i>	
Layered Chocolate Cake	11
Decadent chocolate cake layered with chocolate Ganache	
White Chocolate Blueberry Cheesecake	11
Swirls of white chocolate and blueberry coulis in a light New York Style cheese cake. Topped with blueberry compote	

**** Vegan Option Available**

**** Add a scoop of Vanilla Ice Cream to any dessert for \$2**

SPECIALTY COFFEE & TEA

Specialty Coffees 10

Served with a sugar rim & topped with whipped cream

Chatterpaul's Specialty

Bailey's | Frangelico | Amaretto | Grand Marnier

After 8

Crème de Cacao | Crème de Menthe

B52

Bailey's | Kahlua | Grand Marnier

Irish

Jameson | Irish Honey Mist

Spanish

Kahlua | Brandy

Monte Cristo

Kahlua | Grand Marnier

Blueberry Tea 10

Hot Earl Grey tea poured over Amaretto and Grand Marnier

Chatterspresso 9

Sambuca & Espresso

Chatterpaul's Cider 12

Hot butter-rippled, brandied apple cider spiced with cinnamon.

*Please ask your server about our selection of
Scotch, Cognacs, and Digestifs*

To Our Valued Guests,

***Outside food / desserts are
no longer permitted for
dine in.***

**We are happy to provide
custom baked goods and
cakes for your events at
Chatterpaul's, with
appropriate notice.**

**Thank you for your
understanding**

We hope to see you soon!