

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 garlicky dressing, 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.

Simmered 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

We kindly remind our guests that dining times are limited to 2-hours. Any requests for longer dining times will be based on availability.

Mains

Chatter Rib (GF) _____ \$34

Braised boneless 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 _____ \$30

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) _____ \$34

Thick cut, bone-in, pork chop topped with curried apple chutney and 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 _____ \$31

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) _____ \$34

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

Seafood Linguine _____ \$34

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

Red Snapper & Ravioli _____ \$34

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

chatterpaul's

IT'S ALL ABOUT THE FOOD!

Add-Ons

** Must be accompanied by a main entree*

<i>Mushrooms in Peppercorn Sauce</i>	\$8
<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:</i> Feta Goat Mixed Cheeses	\$4
<i>Extra Salad dressing</i>	\$3
<i>Extra Sauce</i>	\$4

Take Home

<i>Chadman's Scotch Bonnet Pepper Sauce</i>	\$9
<i>Chatterpaul's Caesar Dressing (500ml)</i>	\$17

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

*Menu & prices are subject to change without notice.

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

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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

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