

# 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.

**Tortellini Carbonara** \_\_\_\_\_ \$35

Cheese stuffed tortellini tossed with white tiger shrimp & herb marinated emincee of chicken, cherry tomatoes, broccoli & snap peas tossed in a rich herb infused carbonara cream.

**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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