

# 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 a warm bun.

**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 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 bun.

*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)** \_\_\_\_\_ \$35  
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** \_\_\_\_\_ \$31  
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 peppercom sauce.

**Angus Strip & Shrimp (GF)** \_\_\_\_\_ \$46  
8oz Angus striploin, cooked to a beautiful medium rare, served over mascarpone garlic mashed potatoes, topped with tiger shrimp and accompanied with peppercom sauce.

**Curried Lamb & Shrimp** \_\_\_\_\_ \$32  
Tender morsels of marbled lamb, slow cooked with chickpeas in an aromatic coconut curry broth, ladled over cilantro pesto tossed linguine., topped with succulent tiger shrimp.

**Cranberry-glazed Duck Breast (GF)** \_\_\_\_\_ \$35  
Served medium rare alongside caramelized onion and garlic infused mini potatoes, accompanied by a green peppercom, orange maple reduction.

**Tortellini Carbonara** \_\_\_\_\_ \$35  
Cheese stuffed tortellini tossed with tiger shrimp & herb marinated emincee of chicken, cherry tomatoes, broccoli & snap peas tossed in a rich herb infused carbonara cream.

**Red Snapper & Ravioli** \_\_\_\_\_ \$35  
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 Thursday-Sunday 3-5pm

\*DINE-IN ONLY

## Red

McManis Petite Syrah, California

~~\$54~~ \$27

Key Cabernet-Carmenere, Chile

\$52 \$26

Fattoria di Luano Chianti Classico, Italy

\$58 \$29

Dog Ridge Shiraz, Australia

\$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

Chatterpaul's 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

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) | 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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