

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

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