

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**
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.
- 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)** _____ **\$36**
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** _____ **\$32**
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)** _____ **\$32**
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** _____ **\$35**
Roasted red pepper & basil pesto glazed filet., served over a bed of sweet crab linguine in a lemongrass, herb cream.
- Jerk Pork Chop (GF)** _____ **\$35**
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)** _____ **\$47**
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** _____ **\$33**
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)** _____ **\$36**
Served medium rare alongside caramelized onion and garlic infused mini potatoes, accompanied by a green peppercom, orange maple reduction.
- Tortellini Carbonara** _____ **\$36**
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** _____ **\$36**
Pan-seared red snapper filet mantled over ravioli nestled in a rich, lobster herb cream sauce.

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IT'S ALL ABOUT THE FOOD!

Add-ons **Must be accompanied by a main entree*

<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>	\$14
<i>Add Salmon Filet</i>	\$14
<i>Add Shrimp (6)</i>	\$14
<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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