

Starters

<i>Baked Brie (V)</i>	\$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.	
<i>Coconut Shrimp</i>	\$19
Crispy, coconut breaded tiger shrimp, accompanied with a brandied cinnamon-cranberry chutney.	
<i>Chatterpaul's Bruschetta (V)</i>	\$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.	
<i>Flash Fried Calamari</i>	\$19
Lightly dusted in rice flour and Cajun spices,, flash fried and layered between crunchy corn tortillas. served with a spiced chipotle-tomato aioli.	
<i>Coco's & Crab Cake</i>	\$21
Chatterpaul's beloved crab cake, topped with coconut shrimp in a roasted red pepper, crab-infused herb cream. <i>Add an extra crab cake for \$12</i>	
<i>PEI Mussels (GF)</i>	\$20
Steamed in a white wine, cilantro coconut curry cream., served with a warm bun.	
<i>Simmered Spicy Calamari (GF / SP)</i>	\$17
Calamari rings simmered in a plum tomato, jalapeño okra broth served with a warm bun.	

<i>Escargot</i>	\$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

<i>Chitter Rib (GF)</i>	\$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.	
<i>Add a 2nd Rib for \$18</i>	
<i>Chicken Parmesan</i>	\$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.	
<i>Jerk Chicken (GF / SP)</i>	\$32
Oven roasted, house marinated, chicken breast supreme. Served over coconut, basmati rice, accompanied by a luscious pineapple and cilantro-infused curry cream..	
<i>Filet of Salmon</i>	\$35
Roasted red pepper & basil pesto glazed filet., served over a bed of sweet crab linguine in a lemongrass, herb cream.	
<i>Jerk Pork Chop (GF)</i>	\$35
Thick cut, bone-in, pork chop topped with curried apple chutney and tiger shrimp., served over mascarpone garlic mash potatoes with peppercorn sauce.	
<i>Angus Strip & Shrimp (GF)</i>	\$47
8oz Angus striploin, cooked to a beautiful medium rare, served over mascarpone garlic mashed potatoes, topped with tiger shrimp and accompanied with peppercorn sauce.	
<i>Curried Lamb & Shrimp</i>	\$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.	
<i>Cranberry-glazed Duck Breast (GF)</i>	\$36
Served medium rare alongside caramelized onion and garlic infused mini potatoes, accompanied by a green peppercorn, orange maple reduction.	
<i>Tortellini Carbonara</i>	\$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.	
<i>Red Snapper & Ravioli</i>	\$36
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>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> tossed in Alfredo or Hearty Marinara	\$13

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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