

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.
- Chatterlicious Salad (V)** _____ \$17
Mixed Greens, red peppers, tomato, cucumber, caramelized onions, candied nuts & feta cheese with citrus vinaigrette. (Small \$12)
Add: Jerk Chicken Breast, Salmon Filet or (6) Shrimp \$14
- Caesar Salad (SP)** _____ \$19
Crisp romaine tossed in house made Caesar aioli with fruit salsa, croutons, pancetta & parmesan crisp. (Small \$13)
Add: Jerk Chicken Breast, Salmon Filet or (6) Shrimp \$14
- Coconut Shrimp** _____ \$19
Crispy, coconut breaded tiger shrimp, accompanied with a brandied cinnamon-cranberry chutney.
- Chatterpaul's Bruschetta (V)** _____ \$17
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** _____ \$19
Chatterpaul's beloved crab cake, topped with coconut shrimp served with roasted red pepper, crab-infused herb cream.
Add an extra crab cake for \$12
- PEI Mussels (GF)** _____ \$19
Steamed in a white wine, cilantro coconut curry cream., served with a warm bun.

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)** _____ \$37
Braised boneless beef rib with warm Moroccan spices and herbs served atop garlic mascarpone mashed potatoes & fresh vegetables, accompanied by our signature wild berry, red wine reduction.
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** _____ \$35
Roasted red pepper & basil pesto glazed filet., served over a bed of linguine with crabmeat in a lemongrass, herb cream.
- Beef Tenderloin & Shrimp (GF)** _____ \$56
6 oz. beef tenderloin served over mascarpone garlic mashed potatoes, topped with tiger shrimp and accompanied with peppercorn sauce.
- Mussels, Shrimp & Chicken** _____ \$37
Blue mussels, tiger shrimp & emincee of chicken tossed in a rich coconut, cilantro infused Island curry cream sauce over pasta.
- Jerk Pork Chop (GF)** _____ \$35
Thick cut, bone-in, pork chop topped with curried apple chutney and tiger shrimp, served over mascarpone garlic mashed potatoes with peppercorn sauce.
- Red Snapper & Ravioli** _____ \$37
Pan-seared red snapper filet mantled over mushroom stuffed ravioli nestled in a rich, lobster herb cream sauce.
- Add to entrée: Coconut Basmati Rice, Garlic Mascarpone Mashed Potatoes, Fries, or Butter Tossed Vegetables** _____ \$6
- Pasta** _____ \$13

chatterpaul's

IT'S ALL ABOUT THE FOOD!

Extras

<i>Add Cheese:</i> Feta Goat Mixed Cheeses	\$4
<i>Extra Salad dressing</i>	\$3
<i>Extra Sauce</i>	\$4
<i>Ciabatta Garlic Toast</i>	\$7
<i>Ciabatta Garlic Toast with Mixed Cheese</i>	\$10
<i>Olive Oil & Herb Rubbed Bread Rolls (5)</i>	\$4
<i>Extra Bun</i>	\$1

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

Menu & prices are subject to change without notice.
18% gratuity is added to parties of 8 or more.

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