

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.

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

Breast of chicken topped with a five-cheese blend served over linguine tossed with goat cheese, Kalamata olives, sun-dried tomato & red pepper rose.

Jerk Chicken (GF / SP) _____ \$31

Jerk marinated breast of chicken—oven roasted over coconut basmati rice accompanied with cilantro, coconut 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.

Shrimp, Chicken & Mussels _____ \$37

Tiger shrimp, emincee of chicken & blue mussels in an Island curry, cilantro, coconut infused cream over pasta.

Jerk Pork Chop & Shrimp (GF) _____ \$35

Jerk marinated pork chop & sautéed tiger shrimp accompanied with curried apple chutney with mascarpone garlic mashed potatoes & vegetables.

Red Snapper & Ravioli _____ \$37

Red Snapper—pan seared on a mantle of mushroom stuffed ravioli in a rich lobster cream sauce.

Add to entrée: Coconut Basmati Rice, Garlic Mascarpone Mashed Potatoes, Fries, or Butter Tossed Vegetables _____ \$6

Pasta _____ \$13

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.*

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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