

# 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  
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** \_\_\_\_\_ \$36  
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 served 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** \_\_\_\_\_ \$37  
Pan seared Red Snapper served over a bed of linguine with lobster, lemongrass herb cream.
- 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 &amp; 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



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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