

Starters

Caesar Salad (SP) _____ \$19

Crisp romaine tossed in house made Caesar aioli with fruit salsa, croutons, Applewood double smoked bacon & parmesan crisp.

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 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 ginger, pineapple, 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.

Cranberry-Glazed Duck Breast _____ \$40

Served medium rare over mascarpone garlic mashed potatoes accompanied with mixed berry, white chocolate, peppercorn, rosemary reduction.

Braised Lamb Shank (GF) _____ \$36

Australian Lamb Shank slowly braised with wild berry, rosemary, cinnamon, thyme, garlic & red wine served over mascarpone mashed potatoes with vegetables.

Cheese Tortellini (V) _____ \$37

Cheese stuffed tortellini tossed in a herb alfredo cream sauce.

Add to entrée: Coconut Basmati Rice, Garlic Mascarpone Mashed

Potatoes, Fries, or Butter Tossed Vegetables _____ \$6

Small Caesar Salad _____ \$13

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



Prix Fixe Menus



Private & Business Functions

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

chatterpaul's
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