

appetizers

Warm blue crab & cheddar dip

with house fried tortilla chips ... 12

deep fried sage

& butternut squash ravioli

with a Maple Cream Sauce... 10

new england clam chowder

Cup... 5 Bowl... 7

vegetable spring rolls

with a citrus Ponzu sauce ... 10

fried calamari

With Chopped Cherry Peppers & Tomato Sauce...11

blackberry glazed sea scallops wrapped

in hickory smoked bacon...12

deep fried ravioli

With Marinara Dipping Sauce... 8

jumbo shrimp cocktail

Served chilled over a Spicy Tomato, Lime & Chive Broth ... 11

grilled chicken caesar salad

With Our Homemade Caesar Dressing
& Baked Garlic Bread...13

With marinated steak tips ...17

With sautéed garlic shrimp...18

beet salad

Green leaf, radicchio, candied walnuts sundried with a
aged sherry vinaigrette ... 9

greek salad

Small side ...5 or Large Dinner size ... 10

Large with grilled chicken ...15 or steak tips ... 18

Flat Pizza

Jon doe flatbread pizza

With marinara & Mozzarella .. 9

chicken & broccoli flatbread pizza

With alfredo sauce ... 10

bacon, sweet corn, cherry tomato & red onion flatbread pizza ...10

Sausage, pepper & onion flatbread pizza

With marinara & Mozzarella .. 11

entrée's

chicken saltimbocca

Our version Breaded & Fried Breast of Chicken baked with Mozzarella
& topped with Sautéed Smoked Ham, Mushrooms in a Madeira Sage
Demi Glaze & Garlic Mashed... 17

chicken parmesan Served over rigatoni ... 16

chicken & prosciutto de parma

Seared chicken topped with wilted spinach, prosciutto
de parma, mozzarella cheese & mashed potato Finished
with a garlic butter sauce...18

athens chicken

Herbed roasted chicken topped with spinach, sliced tomato,
feta & mozzarella cheese over jumbo cheese ravioli
in a basil cream sauce ... 17

chicken arrabiata

Grilled julienned chicken over a sauté of mushrooms & onions in a
spicy red sauce, tossed with rigatoni pasta. Steamed asparagus spears
& Romano cheese... 17

roasted breast of duck

Brined with Vermont maple & sherry vinegar. With a blend
sun-dried cherries, blackberry & strawberry, roasted squash, baby
spinach & rice. With a blackberry demi glaze... 24

surf & turf

8 oz of marinated char-grilled steaks tips topped with onions &
peppers & 4 fried butterflied jumbo shrimp with Steak fries ... 19

char grilled filet mignon

with asparagus, Cabernet Demi Glaze
& Bacon Cheddar Chive Mashed Potato... 26

roasted pork tenderloin

With sautéed Poached Pears, Sundried Cherries & Scallions in
a maple butter sauce, Served with Mashed Potatoes... 18

char grilled marinated steak tips

16 oz of skewered tips over a bed of Caramelized Peppers,
Onions & Steak Fries ... 18

Certified Black Angus Burger

Fresh 8 oz char grilled burger with aged cheddar cheese,
bacon crumble, lettuce, tomato & Bermuda onion
on a Brioche Roll & Steak fries 11.50

Bangkok Thai Scallops with Peanut Sauce

Baked Soy Glazed Sea Scallops over a
Stir-fry of Vegetables & Rice. Drizzled with a zippy
Thai peanut sauce ... 20

macadamian nut crusted salmon

With Steamed Asparagus, Basmati Rice,
Lemon Chive Butter Sauce... 19

baked haddock

with a blue crabmeat sauté

Over a sauté of crabmeat, artichokes, baby
spinach, tomato & red onion. Garnished with deep
fried seafood stuffed raviolis...20

seared sea scallops

& butternut squash ravioli

Over Vermont maple cream sauce, roasted butternut
squash & toasted pumpkin seeds ... 24

baked haddock with cracker crumbs ...16.50

shrimp & scallop gorgonzola

With roasted red peppers, spinach & Bermuda onion
in a sweet cream sauce with chunks of gorgonzola,
tossed with rigatoni pasta ... 23

haddock bella vista

Baked with sliced Bermuda onion, green bell pepper,
roasted red pepper & mozzarella. Served over rice with
a lemon butter sauce ...17

lobster ravioli ala vodka

Topped with fresh basil, romano cheese
& Prosciutto de Parma ... 17

With shrimp add ...6 With sea scallops add...8

panko crusted sea scallops

Over sautéed sweet creamed corn with spinach, roasted
red peppers, mashed potato & crumbled hickory bacon
...20

sweet chili & honey glazed salmon

Over a sauté of corn, scallion, bok choy, plum tomato
& rice, house fried tortilla chips, chipotle lime mayo
... 18

Please alert server to food allergies prior to ordering.
Prices subject to change

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DINNER MENU

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