

appetizers

Warm blue crab & cheddar dip

with house fried tortilla chips ... 9.95

deep fried sage

& butternut squash ravioli

with a Maple Cream Sauce... 8.95

new england clam chowder

Cup... 4.50 Bowl... 5.95

vegetable spring rolls

with a citrus Ponzu sauce ... 8.95

fried calamari

With Chopped Cherry Peppers & Tomato Sauce... 9.95

blackberry glazed sea scallops wrapped

in hickory smoked bacon

...11.95

deep fried ravioli

With Marinara Dipping Sauce... 7.95

jumbo shrimp cocktail

Served chilled over a Spicy Tomato, Lime & Chive Broth ... 10.95

grilled chicken caesar salad

With Our Homemade Caesar Dressing & Baked Garlic Bread... 12.95

With marinated steak tips ... 17.95

With sautéed garlic shrimp... 16.95

beet salad

Green leaf, radicchio, candied walnuts & a blend of sundried berries with a aged sherry vinaigrette ... 6.95

greek salad

Small side ... 4.50 or Large Dinner size ... 9.95

Large with grilled chicken ... 14.95 or steak tips ... 17.95

chicken, butternut squash

& gorgonzola flatbread

With spinach, radicchio & balsamic drizzle ... 9.50

Asian chicken flatbread ... 9.50

Teriyaki glazed chicken, bok choy, mushroom, Bermuda onion, mozzarella with a sesame oil drizzle

B.L.T. flatbread

Bacon, Cherry Tomato & mozzarella. Topped with shredded lettuce, radicchio & chipotle mayo .. 9.50

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... 15.95

chicken parmesan Served over rigatoni ... 14.95

chicken & prosciutto de parma

Seared chicken topped with wilted spinach, prosciutto de parma, mozzarella cheese & mashed potato Finished with a garlic butter sauce... 16.95

athens chicken

Herbed roasted chicken topped with spinach, sliced tomato, feta & mozzarella cheese over jumbo cheese ravioli in a basil cream sauce ... 16.95

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... 15.95

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... 23.95

surf & turf

8 oz of our skewered marinated char-grilled steaks tips & 4 fried butterflied jumbo shrimp with Steak fries ... 18.95

char grilled filet mignon

with asparagus, Cabernet Demi Glaze & Bacon Cheddar Chive Mashed Potato... 24.95

roasted pork tenderloin

With sautéed Poached Pears, Sundried Cherries & Scallions in a maple butter sauce, Served with Mashed Potatoes... 17.95

char grilled marinated steak tips

16 oz of skewered tips over a bed of Caramelized Peppers, Onions & Steak Fries ... 17.95

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 10.95

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 ... 19.95

macadamian nut crusted salmon

With Steamed Asparagus, Basmati Rice, Lemon Chive Butter Sauce... 17.95

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... 19.95

seared sea scallops

& butternut squash ravioli

Over Vermont maple cream sauce, roasted butternut squash & toasted pumpkin seeds ... 23.95

baked haddock with cracker crumbs ... 15.95

shrimp & scallop gorgonzola

With roasted red peppers, spinach & Bermuda onion in a sweet cream sauce with chunks of gorgonzola, tossed with rigatoni pasta ... 22.95

haddock bella vista

Baked with sliced Bermuda onion, green bell pepper, roasted red pepper & mozzarella. Served over rice with a lemon butter sauce ... 16.95

lobster ravioli ala vodka

Topped with fresh basil, romano cheese & Prosciutto de Parma ... 16.95

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 ... 19.95

sweet chili & honey glazed salmon

Over a sauté of corn, scallion, bok choy, plum tomato & rice, house fried tortilla chips, chipotle lime mayo ... 17.95

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

SUNSET DINNERS

ALL SUNSET DINERS INCLUDE SOUP OR SALAD, COFFEE & A SUNSET DESSERT.

AVAILABLE DAILY UNTIL 6 PM.

NO SUBSTITUTIONS OR SPLITTING ENTRÉE'S

NOT AVAILABLE FOR TAKEOUT

CHICKEN PICCATA

SAUTÉED CHICKEN WITH ARTICHOKE, MUSHROOMS & CAPER BERRIES IN A WHITE WINE LEMON BUTTER SAUCE, MASHED POTATO ...14.95

MARINATED STEAK TIPS

SERVED OVER A BED OF BASMATI RICE WITH PEPPERS & ONIONS...14.95

BAKED STUFFED SEA SCALLOPS

WITH OUR SEAFOOD STUFFING, MASHED POTATO & VEGETABLE... 18.95

SEAFOOD RAVIOLI

SHRIMP, SCALLOP & CRAB FILLED RAVIOLI. SIMMERED IN A SHERRY CREAM SAUCE WITH BABY SHRIMP...13.95

CHICKEN SALTIMBOCCA

BREADED & FRIED CHICKEN WITH MELTED MOZZARELLA CHEESE. TOPPED WITH A SAGE MADEIRA DEMI GLAZE WITH SAUTÉED SMOKED HAM & MUSHROOMS. SERVED WITH MASHED POTATO & VEGETABLE... 14.95

BAKED STUFFED HADDOCK

WITH A SEAFOOD STUFFING, MASHED POTATO & VEGETABLE ..15.95

CHICKEN PARMESAN

SERVED OVER RIGATONI ...13.95

BAKED HADDOCK

WITH A CRACKER CRUMB CRUST, MASHED POTATO & VEGETABLE.. 14.95

CHICKEN ORVEITTO

SAUTÉED CHICKEN BREAST WITH ARTICHOKE & ROASTED RED PEPPERS IN A GARLIC BUTTER SAUCE. SERVED OVER BASMATI RICE ...14.95

FRIED SHRIMP

FOUR DEEP FRIED BUTTERFLIED JUMBO SHRIMP WITH FRENCH FRIES ...15.95

Hours

Monday - Closed

Tuesday - Closed

Wednesday - 4:30 to 9:00

Thursday - 4:30 to 9:00

Friday - 4:30 to 10:00

Saturday - 4:30 to 10:00

Sunday - 4:00 to 9:00

Become a Mockingbird VIP

Sign up on line or at the restaurant to join our

Rewards Program

and earn points every time you dine with us!
Free Desserts, Appetizer's and Discount coupons.

LET THE MOCKINGBIRD

MIRAVAL BALLROOM

HOST YOUR NEXT PARTY

OR SPECIAL OCCASION.

ELEGANT WEDDINGS

BABY AND BRIDAL SHOWERS, BUSINESS

MEETINGS, BIRTHDAYS, RETIREMENTS,

REHEARSAL DINNERS AND

FUNERAL RECEPTIONS

INQUIRE WITH CHEF/OWNER FRANK

FOR DETAILS

838 N. BEDFORD ST. (ROUTE 18)

EAST BRIDGEWATER, MA

(508) 378-4911

2015



838 North Bedford Street
East Bridgewater, MA 02333

508-378-4911

DINNER MENU

www.mockingbirdrestaurant.com