Three-course lunch

Available Sunday - Wednesday only.

Starters

Boston Clam Chowder

an original recipe crafted from Moxies Boston Seaport with clams, bacon & potatoes

Starter Super Greens Salad 🛛

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette

Starter Caesar Salad (gc) Moxies own caesar dressing, croutons, grana padano

Entrées

Chicken Madeira Rigatoni M

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette

Blackened Chicken Burger (gc)

crisp bacon, cheddar, roasted garlic aioli, lettuce & tomato, served with fries substitute grilled chicken breast with no spice

Tuna Poke Bowl

marinated ahi tuna, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy mayo & sesame avocado

Tofu Cashew Lettuce Wraps 🛛

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo

Desserts

Bite of White Chocolate Brownie M chocolate sauce, french vanilla ice cream & fresh whipped cream

Mini Dark Chocolate Flourless Cake (gc) gluten-free, dark chocolate & espresso cake, fresh berries

Suggested Pairings

Caposaldo, Pinot Grigio, Italy 11¾ (6oz) | 17½ (9oz) | 49 (750ml)

Frescobaldi Nipozzano Riserva Chianti Rúfina, Sangiovese, Italy 13¾ (6oz) | 20½ (9oz) | 57 (750ml)

Big Life[™] Euro Lager, Canada 8¾ (16oz) | 11¾ (22oz)

Aperol Margarita (2oz) aperol, jose cuervo tradicional[®] blanco tequila, lime juice & mint 14½

Tropic Thunder seedlip grove, passion fruit, citrus, chili lime rim 8¾

Excludes beverages, taxes & gratuities.

Moxies signature 🛛 🛛 Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.



Three-course dinner

Available Sunday - Wednesday only.

Appetizers

Roasted Tomatoes & Whipped Feta M 🛛 (gc)

baby tomatoes, fresh herbs, toasted artisan bread, individual size

Cashew Chili Chicken

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo, individual size

Tiny Tuna Tacos

2 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce

Entrées

Chicken Madeira Rigatoni M

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette

Chipotle Mango Chicken M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo

Thai Curry Laksa 🛛 (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts

Lemon Basil Salmon

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables

Desserts

Bite of White Chocolate Brownie M chocolate sauce, french vanilla ice cream & fresh whipped cream

Mini Dark Chocolate Flourless Cake (gc) gluten-free, dark chocolate & espresso cake, fresh berries

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