



*Our menu is
inspired by the
people we meet,
the cultures we
encounter and
the food we love
to cook.*

APPETIZERS

CASHEW CHILI CHICKEN

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo 19

SMASHED AVOCADO DIP (gc)

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips 16

POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze 17

TUNA SUSHI STACK

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 21½

TRUFFLE PARM FRIES (gc)

truffle & lemon aioli 12¾

SWEET POTATO FRIES (gc)

garlic dip 12¾

CALAMARI & SHRIMP

garlic dip & tangy thai 19¾

DRY RIBS

salt & pepper 18¾

TINY TUNA TACOS

3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce 17

ROASTED TOMATOES & WHIPPED FETA (gc)

baby tomatoes, fresh herbs, toasted sourdough bread 21

CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot, served with ranch & celery 19¾

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 23

NACHOS (gc)

loaded with cheese, fresh pico de gallo, jalapeños, salsa & sour cream 27
add fresh guacamole 3¾
add carne chicken or spicy beef 8
add spicy black bean crumble 8

SAVOUR & SHARE

 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.

SOUP & SALADS

BOSTON CLAM CHOWDER

with clams, bacon & potatoes

An original recipe crafted from Moxies Boston Seaport

11½ cup | 15 bowl | add garlic baguette 2

CAESAR SALAD (gc)

with garlic baguette 16

SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette 19

SOUP, SALAD & BREAD

feature soup, caesar salad & garlic baguette 19

substitute boston clam chowder 3½

add grilled chicken breast or tofu 8

add grilled prawns 10 | add pan seared salmon 11

SIGNATURE SALADS

THAI CHICKEN SALAD M

marinated chicken with arugula, ancient grains, fresh vegetables, pumpkin seeds, cashews, avocado & crispy rice, with thai-style cashew dressing 26

CHIMICHURRI STEAK SALAD M (gc)

grilled 5oz certified angus beef® sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato, goat cheese crostinis 29

AVOCADO & BACON COBB SALAD M (gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta, ranch & sun-dried tomato dressing 27

choose grilled chicken breast or pan seared salmon

HANDHELDS

served with fries, unless otherwise indicated

burgers are served on a toasted brioche bun with lettuce, tomatoes, red onions & pickles, unless otherwise indicated

substitute gluten free bun 1

substitute super greens salad or caesar salad 3

substitute feature soup, boston clam chowder,

sweet potato fries or truffle parm fries 3½

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

BACON CHEESEBURGER (gc)

double bacon, double cheese, burger sauce 24

LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & Moxies own bbq sauce 23¾

CHEESEBURGER (gc)

aged white cheddar, burger sauce 21½

add bacon or sautéed mushrooms 2 ea

VEGETARIAN & PLANT BASED

SMASHED AVOCADO DIP (V) (gc)

fresh smashed guacamole, pico de gallo,

fresh cooked taro root & white corn chips 16

ROASTED TOMATOES & WHIPPED FETA M (V) (gc)

baby tomatoes, fresh herbs, toasted sourdough 21

TOFU CASHEW LETTUCE WRAPS (V)

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo 23

SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seed & quinoa, italian vinaigrette 19

BLACK BEAN TACOS (V) M (gc)

spicy black bean crumble, corn salsa, pickled red onions, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 22

BEYOND MEAT BURGER (V)

plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce on a toasted brioche bun, with fries 23

TOFU THAI CURRY LAKSA (V) (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts 26

VEGETARIAN POWER BOWL (V)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado 25

SHORT RIB BEEF DIP NEW

braised beef rib, caramelized onions, aged cheddar, garlic aioli, toasted sourdough + au jus 25

BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli, lettuce & tomato 23½

substitute grilled chicken breast with no spice

CHICKEN TENDERS

classic, buffalo or tangy thai 21¾

BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, jalapeño lime & spicy aioli with fresh white corn chips + guacamole 22

BLACK BEAN TACOS (V) M (gc)

spicy black bean crumble, pickled red onions, corn salsa, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 22

BT'S CRISPY CHICKEN SANDWICH M

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssām hot sauce, toasted brioche bun 23½

STEAKS

served with buttered mashed potatoes & fresh seasonal vegetables, unless otherwise indicated



*100% of our steaks
come from Canadian Ranches*

Our CERTIFIED ANGUS BEEF®
& AAA steaks are pasture-raised,
aged a minimum of 32 days for
superior flavour & tenderness

STEAK FRITES (gc)

7 oz certified angus beef® sirloin, chimichurri,
arugula & fries 37
substitute truffle parm fries 3½

SIRLOIN (gc)

7 oz certified angus beef® 37

MUSHROOM SIRLOIN M

7 oz certified angus beef®, creamy madeira sauce
+ pan roasted cremini mushrooms 40½

NEW YORK (gc)

10 oz certified angus beef® 49

RIB EYE (gc)

13 oz Canadian AAA beef 57

TENDERLOIN (gc)

7 oz Canadian AAA beef, demi-glace 53

PERFECT WITH STEAKS

blue cheese butter 🍷 (gc) 3
peppercorn cream sauce 4
cremini mushroom sauce 4
grilled prawns 10



MAINS

BLACKENED MAHI MAHI M (gc)

spiced mahi mahi with chorizo & corn hash,
creamy mashed potatoes & salsa 36

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce &
fresh seasonal vegetables 33½

CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables,
fresh avocado & pico de gallo 33

BABY BACK RIBS (gc)

slow braised rack of ribs, glazed with Moxies own bbq sauce
half rack 32 | full rack 42

CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of ribs 38

PASTAS & BOWLS

GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice,
sesame seeds & spicy mayo 26½

PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms,
rice noodles, fresh vegetables & sprouts 27

CHICKEN MADEIRA RIGATONI M

pan roasted chicken, creamy mushroom & madeira wine
sauce, fresh rosemary, lemon + garlic baguette 27

CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano,
asiago cream, chives + garlic baguette 25½

VINDALOO (gc)

sautéed onions & peppers, jasmine rice, yogurt drizzle +
garlic buttered naan 27

choose chicken or beef

TUNA POKE BOWL

marinated ahi tuna, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, cauliflower rice,
spicy mayo & sesame avocado 27¾

M 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.