



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

APPETIZERS

SPICY TUNA SUSHI ROLL ^{NEW}

sushi grade ahi, hand-rolled tempura sushi, soy sauce 19¼

CASHEW CHILI CHICKEN

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo 18¾

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 16½

TUNA SUSHI STACK M

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 21

TRUFFLE PARM FRIES (gc)

truffle & lemon aioli 12½

SWEET POTATO FRIES (gc)

garlic dip 12½

CALAMARI & SHRIMP

garlic dip & tangy thai 19¾

DRY RIBS

salt & pepper 17¾

TINY TUNA TACOS M

3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce 15¼

ROASTED TOMATOES & WHIPPED FETA M (gc)

baby tomatoes, fresh herbs, toasted sourdough bread 20½

CHICKEN WINGS 1LB

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

CASHEW CHICKEN LETTUCE WRAPS M

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 22¾
substitute crispy tofu (gc)

NACHOS (gc)

loaded with cheese, fresh pico de gallo, jalapeños, salsa & sour cream 27
add fresh guacamole 3½
add carne chicken or spicy beef 7½
add spicy black bean crumble 7

SAVOUR & SHARE

M Moxies signature (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.

SIGNATURE SALADS

CRISPY BEET SALAD **M** **V** (gc) *NEW*

roasted red beets, baby greens, macedonian feta & goat cheese, candied pecans, pumpkin seeds, italian vinaigrette, beet crisps 21

add grilled chicken breast or tofu 7

add grilled prawns 10 | add pan seared salmon 11

THAI CHICKEN SALAD **M**

marinated chicken with arugula, ancient grains, fresh vegetables, pumpkin seeds, cashews, avocado & crispy rice, with thai-style cashew dressing 24½

CHIMICHURRI STEAK SALAD **M** (gc)

grilled 5oz sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato, goat cheese crostinis 28

AVOCADO & BACON COBB SALAD **M** (gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta, ranch & sun-dried tomato dressing 26

choose grilled chicken breast or pan seared salmon

VEGETARIAN & PLANT BASED

MUSHROOM ZEN BOWL **V** *NEW*

crispy shiitake protein, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo 25

MISO RAMEN **V** *NEW*

miso broth, traditional ramen noodles, chili garlic, sesame oil, marinated shiitake mushrooms & soft-boiled egg 22½

BEYOND MEAT BURGER **V**

plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce on a toasted brioche bun, with fries 21½

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 23½

LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & Moxies own bbq sauce 23½

CHEESEBURGER (gc)

aged white cheddar, burger sauce 21

add bacon or sautéed mushrooms 2 ea

SOUP & SALADS

BOSTON CLAM CHOWDER

with clams, bacon & potatoes

An original recipe crafted from Moxies Boston Seaport

11 cup | 14½ bowl add garlic baguette 2

CAESAR SALAD (gc)

Moxies own caesar dressing with worcestershire, croutons, grana padano + garlic baguette 15½

SUPER GREENS SALAD **V**

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette 18

SOUP, SALAD & BREAD

feature soup, caesar salad & garlic baguette 18

substitute boston clam chowder 3

add grilled chicken breast or tofu 7

add grilled prawns 10 | add pan seared salmon 11

TOFU THAI CURRY LAKSA **V** (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts 24½

VEGETARIAN POWER BOWL **V**

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado 23½

Look for the **V** symbol throughout the menu for more vegetarian options

SHORT RIB BEEF DIP

braised beef rib, caramelized onions, aged cheddar, garlic aioli, toasted sourdough + au jus 24½

BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli, lettuce & tomato 22½

substitute grilled chicken breast with no spice

CHICKEN TENDERS

classic, buffalo or tangy thai 19½

BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, jalapeño lime crema & spicy aioli with fresh white corn chips + guacamole 21½

BLACK BEAN TACOS **M** **V** (gc)

spicy black bean crumble, pickled red onions, corn salsa, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 21½

CRISPY CHICKEN SANDWICH **M**

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssām hot sauce, toasted brioche bun 22½

STEAKS

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



*100% of our steaks
come from Canadian Ranches*

STEAK FRITES (gc)

7oz sirloin, chimichurri, arugula & fries 38
substitute truffle parm fries 3½

SIRLOIN (gc)

7oz 38

MUSHROOM SIRLOIN M

7oz sirloin, creamy madeira sauce +
pan roasted cremini mushrooms 42

NEW YORK (gc)

10oz 50

RIB EYE (gc)

13oz 55

TENDERLOIN (gc)

7oz, with 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 pork chorizo & corn hash,
creamy mashed potatoes & salsacado 34

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce &
fresh seasonal vegetables 33

CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables,
fresh avocado & pico de gallo 32

BABY BACK RIBS (gc)

slow braised pork ribs, glazed with Moxies own bbq sauce
half rack 31 | full rack 39½

CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of pork ribs 36½

PASTAS & BOWLS

PORK BELLY RAMEN NEW

slow cooked pork belly, miso broth, traditional ramen noodles,
chili garlic, sesame oil, marinated shiitake mushrooms &
soft-boiled egg 26½

GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice,
sesame seeds & spicy mayo 25

PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms,
rice noodles, fresh vegetables & sprouts 25½

CHICKEN MADEIRA RIGATONI M

pan roasted chicken, creamy mushroom & madeira wine
sauce, beef demi, fresh rosemary, lemon + garlic baguette 26¾

CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, sautéed onions,
grana padano, white wine & cream sauce, chives +
garlic baguette 25¾

VINDALOO (gc)

sautéed onions & peppers, jasmine rice, yogurt drizzle +
garlic buttered naan 26½

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

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