



*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 21½

CASHEW CHILI CHICKEN

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo 19½

SMASHED AVOCADO DIP (gc)

smashed guacamole, pico de gallo, fresh cooked chips 16½

POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze 17¾

TUNA SUSHI STACK ^M

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 21¾

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 ^M

3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce 17¾

ROASTED TOMATOES & WHIPPED FETA ^M (gc)

baby tomatoes, fresh herbs, toasted sourdough bread 21½

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 23½
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 8
add spicy black bean crumble 8

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** (gc) *NEW*

roasted red beets, baby greens, macedonian feta & goat cheese, candied pecans, pumpkin seeds, italian vinaigrette, beet crisps 21½

add grilled chicken breast or tofu 8

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 27

CHIMICHURRI STEAK SALAD **M** (gc)

grilled 5oz sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato, goat cheese crostinis 29½

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

VEGETARIAN & PLANT BASED

MUSHROOM ZEN BOWL *NEW*

crispy shiitake protein, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo 27

MISO RAMEN *NEW*

miso broth, traditional ramen noodles, chili garlic, sesame oil, marinated shiitake mushrooms & soft-boiled egg 23

BEYOND MEAT BURGER

plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce on a toasted brioche bun, with fries 24

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 24½

LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & Moxies own bbq sauce 24½

CHEESEBURGER (gc)

aged white cheddar, burger sauce 21½

add bacon or sautéed mushrooms 2½ ea

SOUP & SALADS

BOSTON CLAM CHOWDER

with clams, bacon & potatoes

An original recipe crafted from Moxies Boston Seaport

11½ cup | 14½ bowl add garlic baguette 2

CAESAR SALAD (gc)

Moxies own caesar dressing with worcestershire, croutons, grana padano + garlic baguette 16½

SUPER GREENS SALAD

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

SOUP, SALAD & BREAD

feature soup, caesar salad & garlic baguette 19½

substitute boston clam chowder 3½

add grilled chicken breast or tofu 8


add grilled prawns 10 | add pan seared salmon 11

TOFU THAI CURRY LAKSA (gc)

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

VEGETARIAN POWER BOWL

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

Look for the  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 25½

BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli, lettuce & tomato 24

substitute grilled chicken breast with no spice

CHICKEN TENDERS

classic, buffalo or tangy thai 21½

BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, jalapeño lime crema & spicy aioli with fresh white corn chips + guacamole 22½

BLACK BEAN TACOS **M** (gc)

spicy black bean crumble, pickled red onions, corn salsa, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 22½

CRISPY CHICKEN SANDWICH **M**

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssäm hot sauce, toasted brioche bun 24

STEAKS

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



*100% of our steaks
come from Canadian Ranches*

STEAK FRITES (gc)

5oz sirloin, chimichurri, arugula & fries 35
substitute truffle parm fries 3½

upgrade your steak:

8oz sirloin + 10
7oz tenderloin + 22

SIRLOIN (gc)

8oz 45

MUSHROOM SIRLOIN M

8oz sirloin, creamy madeira sauce +
pan roasted cremini mushrooms 49

NEW YORK (gc)

10oz 57

RIB EYE (gc)

13oz 63

TENDERLOIN (gc)

7oz, with demi-glaze 57

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 36

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce &
fresh seasonal vegetables 36

CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables,
fresh avocado & pico de gallo 33½

BABY BACK RIBS (gc)

slow braised pork ribs, glazed with Moxies own bbq sauce
half rack 30 | full rack 42

CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of pork ribs 38½

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 27

GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice,
sesame seeds & spicy mayo 27

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,
beef demi, fresh rosemary, lemon + garlic baguette 27½

CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, sautéed onions,
grana padano, white wine & cream sauce, chives +
garlic baguette 26

VINDALOO (gc)

sautéed onions & peppers, jasmine rice, yogurt drizzle +
garlic buttered naan 28

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 28½

M Moxies signature **V** 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.