



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

M Moxies signature **V** Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

Before placing your order, please inform your server if a person in your party has an allergy. Not all ingredients are listed, ensure you speak to a manager regarding severe allergies.

Items marked with asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SEAFOOD & RAW BAR

FRESH SHUCKED OYSTERS* (gc)

east coast oysters with lemon,
house-made mignonettes & sauces 3¾ ea

SHRIMP COCKTAIL* (gc)

poached shrimp, cocktail sauce, lemon 21

CRAB CAKE* **M**

lump crab, breadcrumb crust, lemon cream,
arugula & grapefruit 28

SEAFOOD PLATTER*

our signature platter with east coast oysters on a half shell,
marinated clams, poached shrimp, tuna poke, crab salad,
lobster claws, lobster salad, house-made mignonettes &
sauces 119

APPETIZERS

HOT BAKED CRAB DIP* **NEW**

creamy dip with lump crab, aged white cheddar,
lemon & garlic crostini 28

STEAK BITES* **M**

marinated sirloin, dijon horseradish aioli 23

TUNA SUSHI STACK* **M** (gc)

sushi grade tuna stacked with seasoned rice,
avocado, mango, soy ginger glaze & spicy mayo +
seasoned prawn crackers 23

ROASTED TOMATO BRUSCHETTA **M** **V**

deconstructed with creamy feta cheese,
garlic & fresh herbs + garlic crostini 19

MAPLE GLAZED BRUSSEL SPROUTS (gc)

with pancetta bacon, miso maple glaze & toasted almonds 17

POTSTICKERS

pork dumplings with chili ponzu & fresh mango salsa 17

CALAMARI

with tempura shrimp, shishito peppers,
sriracha aioli & sweet chili sauce 21

SPICY TUNA ROLL*

sushi grade ahi, hand-rolled tempura sushi, soy sauce 22

FRESH SMASHED GUACAMOLE **V** (gc)

tajin chips + roasted corn, pico de gallo, feta cheese & lime 16

POUTINE **M**

fresh cut fries, hot beef gravy, cheese curds & chives 16

CASHEW CHICKEN LETTUCE WRAPS **M**

crispy chicken, cashews, ginger, sesame, crispy wontons,
fresh vegetables, lettuce & spicy mayo 22

1 LB CHEESE NACHOS **V** (gc)

fresh pico de gallo & guacamole 25
add beef or blackened chicken 7

SAVOUR & SHARE

SOUP & SALADS

CLAM CHOWDER **M**

house-made with clams, bacon & potatoes
9 cup | 13 bowl

CAESAR SALAD (gc)

house-made classic dressing, rustic croutons,
grana padano, garlic ciabatta baguette 16
add grilled chicken 8 add blackened shrimp 10
add scottish salmon* 12

SUPER GREENS SALAD **V** **NEW**

fresh-cut greens, cucumbers, strawberries, avocado,
aged cheddar, roasted seeds & quinoa, white balsamic
vinaigrette 17
add grilled chicken 8 add blackened shrimp 10
add scottish salmon* 12

KALE & QUINOA SALAD (gc)

candied pecans, fresh apple, dried currants, toasted
breadcrumbs & grana padano with lemon vinaigrette 19
add grilled chicken 8 add blackened shrimp 10
add scottish salmon* 12

STEAK SALAD* (gc)

fresh artisan greens, goat cheese, grape tomatoes,
avocado, roasted corn, red onions, spicy vinaigrette,
goat cheese crostinis 28

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

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch &
sun-dried tomato dressing, rustic croutons 28

SEARED GINGER TUNA SALAD*

sushi grade ahi, edamame beans, avocado, snap peas,
cashews, cucumber emulsion, thai peanut dressing 28

HANDHELDS

served with fresh cut fries, unless otherwise indicated.

beef burgers are served on a toasted buttered brioche bun &
topped with lettuce, vine ripe tomatoes, red onions & pickles.

substitute sweet potato fries 2

add truffle aioli 2

substitute gluten-free bun, no charge

THE CHEESEBURGER* (gc)

cheddar, burger sauce 22
add bacon or sautéed mushrooms 2 each
add ½ avocado 2

LETTUCE "BUN" BURGER* (gc)

cheddar, burger sauce, fresh iceberg lettuce
+ side super greens salad 22

THE LOADED CHEESEBURGER* (gc)

aged white & orange cheddar, burger sauce,
sautéed mushrooms, bacon & bbq sauce 25

VEGETARIAN & PLANT BASED

MUSHROOM ZEN BOWL **V** **NEW**

crispy shiitake protein, wild mushrooms, fresh sautéed
vegetables, cashews, soy ginger glaze & jasmine rice 27

SUPER GREENS SALAD **V** **NEW**

fresh-cut greens, cucumbers, strawberries, avocado, aged
cheddar, roasted seeds & quinoa, white balsamic vinaigrette 17

VEGAN FRESH SMASHED GUACAMOLE **V** (gc)

tajin chips + roasted corn, pico de gallo & lime 16

VEGAN POTSTICKERS **V**

vegan dumplings with chili ponzu & fresh mango salsa 17

ROASTED TOMATO BRUSCHETTA **M** **V**

deconstructed with creamy feta cheese, fresh herbs &
garlic + garlic crostini 19

VEGAN TOFU LETTUCE WRAPS **V**

crispy tofu, cashews, ginger, sesame, fresh vegetables,
lettuce & spicy vegan mayo 22

BEYOND MEAT BURGER **V** (gc)

plant based patty, aged white cheddar, burger sauce, on a
toasted buttered brioche bun + side super greens salad 23

VEGETARIAN POWER BOWL* **V** (gc)

marinated tofu, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, cauliflower rice,
thai peanut dressing & spicy mayo 22

MISO RAMEN* **V**

miso broth, traditional ramen noodles, chili garlic,
sesame oil, shiitake mushrooms, scallions & soft boiled egg 26

CRISPY CHICKEN SANDWICH **NEW**

breaded chicken breast, cheddar, pickles, lettuce &
bo ssam hot sauce, toasted buttered brioche bun 23

CITRUS HABANERO MAHI SANDWICH **NEW**

spiced mahi mahi with mango slaw & garlic herb aioli
+ side super greens salad 25

BLACKENED CHICKEN BURGER (gc)

chicken breast, crisp pancetta bacon, cheddar,
roasted garlic mayo, shredded lettuce & tomato 22

BEYOND MEAT BURGER **V** (gc)

plant based patty, aged white cheddar, burger sauce, on a
toasted buttered brioche bun + side super greens salad 23

BLACKENED SHRIMP TACOS **M** (gc)

cajun spiced shrimp, corn salsa, spicy aioli &
pickled onions with tajin chips + guacamole 23

FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms,
swiss cheese, creamy dijon horseradish + au jus 23

STEAKS

all steaks served with fresh seasonal vegetables, plus your choice of mashed potatoes, lemon quinoa or a stuffed baked potato with cream cheese, green onion & bacon

*We are proud
to serve USDA Prime*

sourced from a selection of the
best ranches across America

PRIME NEW YORK* (gc) 12 oz 56

PRIME RIB EYE* (gc) 16 oz 67

TENDERLOIN FILET* (gc)

classic grilled filet with house-made red wine demi
6 oz 49 9 oz 62

PRIME STEAK FRITES* (gc)

prime 8 oz sirloin, chimichurri, arugula,
fresh cut fries 42

PERFECT WITH STEAKS

lump crab cake (3oz) 19

1/2 lobster with garlic butter (gc) 29

jumbo blackened shrimp skewer (gc) 10

rosemary truffle butter (gc) 5

chili butter (V) (gc) 5

blue cheese butter (V) (gc) 5

cremini mushroom sauce 5

MAINS

BLACKENED MAHI MAHI* (M) (gc)

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

SCOTTISH SALMON*

ancient grains, lemon herb sauce,
fresh seasonal vegetables 38

CHIPOTLE MANGO CHICKEN (M) (gc)

with a sweet & smoky dry rub, lemon quinoa,
seasonal vegetables, avocado & salsa fresca 34

BABY BACK RIBS (gc)

fall off the bone tender pork ribs,
choice of side + fresh seasonal vegetables
half rack 30 full rack 39



PASTAS & BOWLS

MUSHROOM ZEN BOWL (V) (NEW)

crispy shiitake protein, wild mushrooms, fresh sautéed
vegetables, cashews, soy ginger glaze & jasmine rice 27

LINGUINE BOLOGNESE

made from scratch linguine, traditional beef ragù,
fresh herbs, grana padano cheese & garlic
ciabatta baguette 29

CHICKEN MADEIRA RIGATONI (M)

pan roasted chicken with creamy mushroom &
madeira wine sauce, rosemary, lemon &
garlic ciabatta baguette 31

VEGETARIAN POWER BOWL* (V) (gc)

marinated tofu, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, cauliflower rice,
thai peanut dressing & spicy mayo 22
add sushi grade ahi 12

PORK BELLY RAMEN*

slow cooked pork belly, traditional ramen noodles,
miso broth, chili garlic, sesame oil, shiitake mushrooms,
scallions & soft boiled egg 31

SHRIMP RED THAI CURRY (gc)

sautéed shrimp, fresh veggies, cashews, jasmine rice &
buttered naan 29 substitute chicken - no charge

M Moxies signature

(V) Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

Before placing your order, please inform your server if a person
in your party has an allergy. Not all ingredients are listed, ensure
you speak to a manager regarding severe allergies.

Items marked with asterisk may be served raw or undercooked;
consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.