



*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.

## SAVOUR & SHARE

## SEAFOOD & RAW BAR

### FRESH SHUCKED OYSTERS\* (gc)

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

### SHRIMP COCKTAIL\* (gc)

jumbo shrimp, house cocktail sauce, lemon 25

### 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

Platter for two 60 | Platter for four 119

## APPETIZERS

### HOT BAKED CRAB DIP\*

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

### 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

### STEAK BITES\* **M**

marinated sirloin, dijon horseradish aioli 23

### THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews 19

### 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 whipped feta cheese,  
garlic & fresh herbs + garlic crostini 19

### 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

## 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

### SUPER GREENS SALAD **V**

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

### ITALIAN CHOPPED SALAD (gc)

grilled chicken, fresh greens & vegetables with white  
balsamic vinaigrette, italian salami & grana padano 25

### KALE & QUINOA SALAD (gc)

candied pecans, fresh apple, dried currants, toasted  
breadcrumbs & grana padano with lemon vinaigrette 19

### STEAK SALAD\* (gc)

fresh artisan greens, feta & 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

add grilled chicken 8    add blackened shrimp 10  
add scottish salmon\* 12

## 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.

### THE CHEESEBURGER\* (gc)

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

### 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 onions, bacon & bbq sauce 25

### 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 & PLANT BASED

### MUSHROOM ZEN BOWL **V**

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

### SUPER GREENS SALAD **V**

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 whipped 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, quinoa, 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

### STEAK SANDWICH **NEW**

5.5oz sirloin thin-sliced, arugula, tomato, pickled red onions,  
feta & goat cheese, zesty horseradish aioli 29

### MAHI SANDWICH\*

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

### BLACKENED CHICKEN SANDWICH (gc)

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

### CRISPY CHICKEN SANDWICH

breaded chicken breast, cheddar, pickles, lettuce &  
spicy korean sauce, toasted buttered brioche bun 23

### BLACKENED SHRIMP TACOS **M** (gc)

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

substitute sweet potato fries or truffle fries 2  
substitute gluten-free bun, no charge

## STEAKS

all steaks served with fresh seasonal vegetables,  
plus your choice of mashed potatoes, lemon quinoa,  
or parmesan truffle smashed potatoes

*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

**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 (gc) 5

blue cheese butter (gc) 5

cremini mushroom sauce 5

## MAINS

**BLACKENED MAHI MAHI\*** M (gc)

spiced mahi mahi with chorizo & corn hash,  
creamy mashed potatoes & salsa 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 & pico de gallo 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

**ITALIAN SAUSAGE PAPPARDELLE** NEW

fresh cooked pork sausage, tomato ragù, italian herbs,  
manchego cheese, fresh pappardelle pasta &  
garlic ciabatta baguette 29

**CHICKEN MADEIRA RIGATONI** M

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

**MUSHROOM ZEN BOWL** V

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

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

marinated tofu, shiitake mushrooms, soft boiled egg,  
fresh vegetables, crisp greens, quinoa, 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 29  
substitute chicken - no charge

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## WINES BY THE GLASS

### SOCIALS

	6oz	9oz
<b>SOCIAL WHITE</b> canyon road, chardonnay	11	16
<b>SOCIAL RED</b> canyon road, cabernet sauvignon	11	16

### BUBBLES

	5oz
<b>PROSECCO</b> ruffino, Italy	12
<b>PROSECCO ROSÉ</b> la marca, Italy	12
<b>SPARKLING WINE</b> mionetto alcohol-removed, Italy	12

### ROSÉ

	6oz	9oz
<b>ROSÉ</b> a to z wineworks, Oregon	14	20
<b>ROSÉ</b> miraval, côtes de provence, France	18	26

### WHITE

	6oz	9oz
<b>RIESLING</b> kessler r kabinett, pfalz, Germany	13	19
<b>PINOT GRIGIO</b> tommasi le rosse, Italy	14	20
<b>PINOT GRIGIO</b> jermann, venezia giulia, Italy	18	26
<b>SAUVIGNON BLANC</b> kim crawford, New Zealand	13	19
<b>CHARDONNAY</b> joel gott, California	13	19
<b>CHARDONNAY</b> hartford court, California	18	26
<b>CHARDONNAY</b> duckhorn, California	20	29

### RED

	6oz	9oz
<b>PINOT NOIR</b> meiom, California	14	20
<b>PINOT NOIR</b> ponzi, Oregon	21	31
<b>MERLOT</b> decoy, California	14	20
<b>RED BLEND</b> the prisoner wine co., California	26	38
<b>GRENADE, SYRAH, MOURVÈDRE</b> casadei sogno mediterraneo, tuscany, Italy	16	23
<b>MALBEC</b> finca decero remolinos, Argentina	16	23
<b>CABERNET SAUVIGNON</b> substance, Washington	14	20
<b>CABERNET SAUVIGNON</b> decoy limited, California	18	26
<b>CABERNET SAUVIGNON</b> austin hope, California	23	34
<b>CABERNET SAUVIGNON</b> caymus, California	26	38



### DESSERT

**MILE HIGH MOCHA PIE** **M** (gc)  
mocha ice cream with layers of fudge,  
almonds & cookie crumble 14

**KEY LIME PIE**  
graham cracker pecan crust, pecan  
whipped cream, fresh lime zest 13

**WHITE CHOCOLATE BROWNIE** **M**  
warm chocolate sauce, vanilla bean  
ice cream & real whipped cream 13

**STICKY TOFFEE PUDDING**  
served warm with candied pecans,  
buttery caramel sauce, bourbon crème  
anglaise, vanilla bean ice cream 14

**CARAJILLO**  
licor 43, espresso 18

**ESPRESSO MARTINI**  
ketel one vodka, kahlúa, caffè  
borghetti, espresso, cane sugar 19  
substitute casamigos reposado +2