



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

SAVOUR & SHARE

## APPETIZERS

### TUNA TATAKI NEW

ahi tuna, shaved fennel, daikon,  
gochujang vinaigrette, rice pearls 18½

### CALAMARI & SHRIMP NEW

humboldt squid, shrimp, fresh herbs, lemon,  
herb & garlic dip 19¾

### 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 19

### SMASHED AVOCADO DIP ✓ (gc) NEW

fresh smashed guacamole, pico de gallo,  
cumin spiced fresh corn chips 16¼

### POTSTICKERS

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

### 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 13

### SWEET POTATO FRIES ✓ (gc)

garlic dip 13

### DRY RIBS

salt & pepper 18¾

### ROASTED TOMATOES & WHIPPED FETA M ✓ (gc)

baby tomatoes, fresh herbs, toasted sourdough bread 21

### CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot,  
served with ranch & celery 20

### CASHEW CHICKEN LETTUCE WRAPS M

crispy chicken, cashews, ginger, sesame,  
crispy wontons, fresh vegetables, lettuce &  
spicy mayo 23½

substitute crispy tofu ✓

### NACHOS ✓ (gc) NEW

cumin spiced fresh corn chips 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

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.

## 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)

Moxies own caesar dressing with worcestershire, croutons, grana padano + garlic baguette 16

### CHIMICHURRI STEAK SALAD M (gc)

grilled 5oz sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato, goat cheese crostinis 29¼

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

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta, ranch & sun-dried tomato dressing 27¼

choose grilled chicken breast or pan seared salmon

### AHI TUNA PONZU CRUNCH V (gc) NEW

seared rare ahi tuna, kale, brussels & carrots, ginger ponzu vinaigrette, pickled red onion, orange, rice pearls, cucumber, avocado 27

### 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 8

add grilled prawns 10

add rare seared ahi tuna 10

add pan seared salmon 11

## 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 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

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

## 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 green salad or caesar salad 3

substitute 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 22

add bacon or sautéed mushrooms 2½ ea

### 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 22

### BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, jalapeño lime crema & spicy aioli with cumin spiced fresh corn chips + guacamole 22¼

### BLACK BEAN TACOS M V (gc)

spicy black bean crumble, pickled red onions, corn salsa, pico de gallo & spicy vegan mayo with cumin spiced fresh corn chips + guacamole 22¼

### 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)

7oz sirloin, chimichurri, arugula & fries 43  
substitute truffle parm fries 3½

### SIRLOIN (gc)

7oz 43

### MUSHROOM SIRLOIN M

7oz sirloin, creamy madeira sauce +  
pan roasted cremini mushrooms 47

### NEW YORK (gc)

10oz 55

### RIB EYE (gc)

13oz 60

### TENDERLOIN (gc)

7oz, with demi-glace 55

### PERFECT WITH STEAKS

blue cheese butter V (gc) 3

peppercorn cream sauce 4

cremini mushroom sauce 4

grilled prawns 10

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.



## 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 34

### 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 32 | 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 26½

### 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, 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 27½  
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 28