



SUSHI + RAW

SALMON & PRAWN ABURI OSHI NEW

aburi salmon, panko crusted prawn, miso mayo, pickled serrano peppers, furikake

6pcs | 21½

SPICY TUNA DYNAMITE ROLL NEW

ahi tuna, panko crusted prawn, avocado, cucumber, gochujang sauce, sesame soy paper

8pcs | 21½

MISO TUNA CRISPY RICE NEW

ahi tuna, miso mayo, umami sauce, roasted nori, micro greens

6pcs | 19½

TINY TUNA TACOS **M**

3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce 17¼

TUNA SUSHI STACK **M**

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

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

APPETIZERS

CASHEW CHILI CHICKEN

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo 19

SMASHED AVOCADO DIP **V** (gc)

smashed guacamole, pico de gallo, fresh cooked chips 16¼

POTSTICKERS

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

TRUFFLE PARM FRIES (gc)

truffle & lemon aioli 13

SWEET POTATO FRIES **V** (gc)

garlic dip 13

CALAMARI & SHRIMP

garlic dip & tangy thai 19¾

DRY RIBS

salt & pepper 18¾

ROASTED TOMATOES & WHIPPED FETA **M** **V** (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 **V**

NACHOS **V** (gc)

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

SAVOUR & SHARE

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.

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 21

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 26

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 27½

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 25

MISO RAMEN *NEW*

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

BEYOND MEAT BURGER

plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce on a toasted brioche bun, with fries 23

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 22

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 | 15 bowl add garlic baguette 2

CAESAR SALAD (gc)

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

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 19

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 26

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 22

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)

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-glaze 55

PERFECT WITH STEAKS

blue cheese butter V (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 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 26¾

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

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