



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

**Brandon Thordarson**  
Moxies Culinary & Beverage Director

## APPETIZERS

### CASHEW CHILI CHICKEN

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

### SMASHED AVOCADO DIP (gc)

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips 16

### POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze 17½

### TUNA SUSHI STACK **M**

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 21

### 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 16

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

baby tomatoes, fresh herbs, seeded artisan bread 20½

### 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 23

### 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  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

house-made with clams, bacon & potatoes  
*An original recipe crafted from Moxies Boston Seaport*  
11 cup | 14 bowl | add garlic baguette 2

**CAESAR SALAD** (gc)  
with garlic baguette 16½

**SUPER GREENS SALAD** (V)  
fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette 18

**SOUP, SALAD & BREAD**  
feature soup, caesar salad & garlic baguette 18½  
substitute boston clam chowder 3

add grilled chicken breast 8 | add tofu 7  
add grilled prawns 10 | add pan seared salmon 11

## SIGNATURE SALADS

**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 certified angus beef® 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 26½  
choose grilled chicken breast or pan seared salmon

## 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 feature soup, boston clam chowder, super greens salad or caesar salad 3  
substitute 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

## VEGETARIAN & PLANT BASED

**VEGAN SMASHED AVOCADO DIP** (V) (gc)  
fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips 16

**SWEET POTATO FRIES** (V) (gc)  
garlic dip 12¾

**ROASTED TOMATOES & WHIPPED FETA** M (V) (gc)  
baby tomatoes, fresh herbs, seeded artisan bread 20½

**VEGAN TOFU CASHEW LETTUCE WRAPS** (V)  
crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo 23

**SUPER GREENS SALAD** (V)  
fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette 18

**VEGAN BLACK BEAN TACOS** (V) M (gc)  
spicy black bean crumble, corn salsa, pickled red onions, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 22¼

**BEYOND MEAT BURGER** (V)  
plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce on a toasted brioche bun, with fries 23

**VEGAN THAI CURRY LAKSA** (V) (gc)  
tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts 25

**VEGETARIAN POWER BOWL** (V)  
marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado 24½

**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 21

**BLACKENED SHRIMP TACOS** (gc)  
cajun spiced shrimp, pickled red onions, corn salsa, jalapeño lime & spicy aioli with fresh white corn chips + guacamole 22¼

**BLACK BEAN TACOS** (V) M (gc)  
spicy black bean crumble, pickled red onions, corn salsa, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 22¼

**FRENCH DIP**  
roasted beef, pretzel bun, sautéed mushrooms, horseradish, roasted garlic aioli, cheese & au jus 25½

**BT'S CRISPY CHICKEN SANDWICH** M  
breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssām hot sauce, toasted brioche bun 23



GRILLED TO PERFECTION

## STEAKS

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



*100% of our steaks  
come from Canadian Ranches*

Our CERTIFIED ANGUS BEEF® & AAA steaks are pasture-raised, aged a minimum of 32 days for superior flavour & tenderness

### STEAK FRITES (gc)

7 oz certified angus beef® sirloin, chimichurri, arugula & fries 37  
substitute truffle parm fries 3½

### SIRLOIN (gc)

7 oz certified angus beef® 37

### MUSHROOM SIRLOIN M

7 oz certified angus beef®, creamy madeira sauce + pan roasted cremini mushrooms 40½

### NEW YORK (gc)

10 oz certified angus beef® 46

### RIB EYE (gc)

13 oz Canadian AAA beef 53

### TENDERLOIN (gc)

7 oz Canadian AAA beef, demi-glace 51

### PERFECT WITH STEAKS

blue cheese butter 🍷 (gc) 3

chili butter 🍷 (gc) 3

peppercorn cream sauce 4

cremini mushroom sauce 4

grilled prawns 10

## MAINS

### BLACKENED MAHI MAHI M (gc)

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

### LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables 35

### CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo 33

### BABY BACK RIBS (gc)

slow braised rack of ribs, glazed with Moxies own bbq sauce  
half rack 30 | full rack 40

### CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of ribs 37

## PASTAS & BOWLS

### GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo 26

### PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts 26½

### CHICKEN MADEIRA RIGATONI M

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette 27½

### CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano, asiago cream, chives + garlic baguette 25¾

### VINDALOO (gc)

sautéed onions & peppers with 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 28

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