



“ 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 **V** (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 17

TUNA SUSHI STACK **M**

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 21½

TRUFFLE PARM FRIES (gc)

truffle & lemon aioli 12¾

SWEET POTATO FRIES **V** (gc)

garlic dip 12¾

CALAMARI & SHRIMP

garlic dip & tangy thai 19¾

DRY RIBS

salt & pepper 18½

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 V** (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 **V** (gc)

loaded with cheese, fresh pico de gallo, jalapeños, salsa & sour cream 27
add fresh guacamole 3¾
add carne chicken or spicy beef 7½
add spicy black bean crumble 7½

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.

SOUP & SALADS

BOSTON CLAM CHOWDER

house-made with clams, bacon & potatoes

An original recipe crafted from Moxies Boston Seaport

1½ cup | 15 bowl | add garlic baguette 2

CAESAR SALAD (gc)

with garlic baguette 15¾

SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa & italian vinaigrette 18¾

SOUP, SALAD & BREAD

feature soup, caesar salad & garlic baguette 18½
substitute boston clam chowder 3

add grilled chicken breast or tofu 7½

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 25¾

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 28¾

AVOCADO & BACON COBB SALAD M (gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta, ranch & sun-dried tomato dressing 27

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 23¾

LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & Moxies own bbq sauce 23¾

CHEESEBURGER (gc)

aged white cheddar, burger sauce 21

add bacon or sautéed mushrooms 2 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 18¾

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 21¾

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 25½

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 23

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 21¾

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 21¾

FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms, horseradish, roasted garlic aioli, cheese & au jus 25

BT'S CRISPY CHICKEN SANDWICH M

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssäm hot sauce, toasted brioche bun 22½



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 55

TENDERLOIN (gc)

7 oz Canadian AAA beef, demi-glace 52

PERFECT WITH STEAKS

blue cheese butter (V) (gc) 3
chili 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 chorizo & corn hash, creamy mashed potatoes & salsacado 35

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables 33½

CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo 31½

FISH & CHIPS

fries, coleslaw & tartar sauce
one piece 20 | add 2nd piece 6

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 36½

PASTAS & BOWLS

GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo 25½

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 27

CHICKEN ALFREDO

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

VINDALOO (gc)

onions, peppers, jasmine rice, yogurt drizzle, garlic buttered naan 26

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 27¾