



*“ 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 17

### TUNA SUSHI STACK **M**

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

### 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** (gc)

baby tomatoes, fresh herbs, toasted 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 3¾

add carne chicken or spicy beef 7½

add spicy black bean crumble 7½

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*

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

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 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

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

baby tomatoes, fresh herbs, toasted 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

### SHORT RIB BEEF DIP NEW

braised beef rib, caramelized onions, aged cheddar, garlic aioli, toasted sourdough + au jus 24

### 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

### 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

### 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  (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 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 31¾

### BABY BACK RIBS (gc)

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

## 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

### TUNA POKE BOWL

marinated ahi tuna, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy mayo & sesame avocado 27¾

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