



*“ 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 18½

SMASHED AVOCADO DIP **V** (gc)

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips 15½

POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze 16¼

TUNA SUSHI STACK **M**

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 20¾

TRUFFLE PARM FRIES (gc)

truffle & lemon aioli 11¾

SWEET POTATO FRIES **V** (gc)

garlic dip 11¾

CALAMARI

with tempura shrimp, garlic dip & tangy thai 19¾

DRY RIBS

salt & pepper 17¾

TINY TUNA TACOS **M**

3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce 14

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

baby tomatoes, fresh herbs, seeded artisan bread 19¾

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 22¼

NACHOS **V** (gc)

loaded with cheese, fresh pico de gallo, jalapeños, salsa & sour cream 27
add fresh guacamole 3½
add carne chicken or spicy beef 7
add spicy black bean crumble 6¾

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
11 cup | 14 bowl | add garlic baguette 2

CAESAR SALAD (gc)

with garlic baguette 15½

SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers, strawberries with aged cheddar, roasted seeds, quinoa & italian vinaigrette 18

SOUP, SALAD & BREAD

feature soup, caesar salad & garlic baguette 17¾
substitute boston clam chowder 3

add grilled chicken breast or tofu 6¾

add grilled prawns 10 | add pan seared salmon 11

SIGNATURE SALADS

THAI CHICKEN SALAD M (gc)

marinated chicken with arugula, ancient grains, fresh vegetables, pumpkin seeds, cashews, avocado & crispy rice, with thai-style cashew dressing 24

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 27

AVOCADO & BACON COBB SALAD M (gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta, ranch & sun-dried tomato dressing 26
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 23

LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & Moxies own bbq sauce 23

CHEESEBURGER (gc)

aged white cheddar, burger sauce 19¾
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 15½

SWEET POTATO FRIES (V) (gc)

garlic dip 11¾

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

baby tomatoes, fresh herbs, seeded artisan bread 19¾

VEGAN TOFU CASHEW LETTUCE WRAPS (V)

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo 22¼

SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers, strawberries with 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 21

BEYOND MEAT BURGER (V)

plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce on a toasted brioche bun, with fries 21

VEGAN THAI CURRY LAKSA (V) (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts 24

VEGETARIAN POWER BOWL (V) (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado 23

BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli, lettuce & tomato 21¾
substitute grilled chicken breast with no spice

CHICKEN TENDERS

classic, buffalo or tangy thai 19¾

BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, spicy sour cream with fresh white corn chips + guacamole 21

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 21

FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms, horseradish, roasted garlic aioli, cheese & au jus 23

BT'S CRISPY CHICKEN SANDWICH M

breaded chicken thigh, cheddar cheese, pickles, lettuce & bb ssâm hot sauce, toasted brioche bun 22

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 36½
substitute truffle parm fries 3½

SIRLOIN (gc)

7 oz certified angus beef® 36½

MUSHROOM SIRLOIN M

7 oz certified angus beef®, creamy madeira sauce + pan roasted cremini mushrooms 40

NEW YORK (gc)

10 oz certified angus beef® 45

RIB EYE (gc)

13 oz Canadian AAA beef 52

TENDERLOIN (gc)

7 oz Canadian AAA beef, demi-glace 50

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 34

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables 32¾

CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo 31¼

BABY BACK RIBS (gc)

slow braised rack of ribs, glazed with Moxies own bbq sauce
half rack 29½ | full rack 38½

CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of ribs 35¼

PASTAS & BOWLS

GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo 23

PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts 25

CHICKEN MADEIRA RIGATONI M

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon + garlic baguette 26½

CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano, asiago cream, chives + garlic baguette 25½

BEEF VINDALOO (gc)

sautéed sirloin, onions, peppers, jasmine rice, yogurt drizzle, garlic buttered naan 25¾
substitute chicken - no charge

TUNA POKE BOWL (gc)

marinated ahi tuna, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy mayo & sesame avocado 27

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