



SUSHI + RAW

SALMON & PRAWN ABURI OSHI ^{NEW}

aburi salmon, panko crusted prawn, miso mayo, pickled serrano peppers, furikake (470 Cals per serving, 2 servings)

6pcs | 21½

SPICY TUNA DYNAMITE ROLL ^{NEW}

ahi tuna, panko crusted prawn, avocado, cucumber, gochujang sauce, sesame soy paper (570 Cals per serving, 2 servings)

8pcs | 21½

MISO TUNA CRISPY RICE ^{NEW}

ahi tuna, miso mayo, umami sauce, roasted nori, micro greens (390 Cals per serving, 2 servings)

6pcs | 19½

TUNA TATAKI ^{NEW}

ahi tuna, shaved fennel, daikon, gochujang vinaigrette, rice pearls (290 Cals) 18½

TUNA SUSHI STACK ^M

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers (320 Cals per serving, 2 servings) 21¾

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

SAVOUR & SHARE

APPETIZERS

CALAMARI & SHRIMP ^{NEW}

humboldt squid, shrimp, fresh herbs, lemon, herb & garlic dip 19¾

CASHEW CHILI CHICKEN

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo (460 Cals per serving, 2 servings) 19

SMASHED AVOCADO DIP [✓] (gc) ^{NEW}

fresh smashed guacamole, pico de gallo, cumin spiced fresh corn chips (270 Cals per serving, 2 servings) 16¾

POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze (320 Cals per serving, 2 servings) 17

TRUFFLE PARM FRIES (gc)

(420 Cals per serving, 2 servings) truffle & lemon aioli (200 Cals) 13

SWEET POTATO FRIES [✓] (gc)

garlic dip (810 Cals) 13

DRY RIBS

salt & pepper (510 Cals per serving, 2 servings) 18¾

ROASTED TOMATOES & WHIPPED FETA ^M [✓] (gc)

baby tomatoes, fresh herbs, toasted sourdough (520 Cals per serving, 2 servings) 21

CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot (360-730 Cals per serving, 3 servings) served with ranch & celery (70 Cals) 20

CASHEW CHICKEN LETTUCE WRAPS ^M

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo (290 Cals per serving, 3 servings) 23½
substitute crispy tofu [✓] (290 Cals per serving, 3 servings)

NACHOS [✓] (gc) ^{NEW}

cumin spiced fresh corn chips loaded with cheese, fresh pico de gallo, jalapeños, salsa & sour cream (670 Cals per serving, 3 servings) 27
add fresh guacamole (130 Cals) 3¾
add carne chicken (120 Cals) 8
add spicy beef (490 Cals) 8
add spicy black bean crumble (100 Cals) 8

^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.

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day; however, individual needs vary.

SOUP & SALADS

BOSTON CLAM CHOWDER

with clams, bacon & potatoes

An original recipe crafted from Moxies Boston Seaport

11½ cup (360 Cals) | 15 bowl (530 Cals)

add garlic baguette (280 Cals) 2

CAESAR SALAD (gc)

Moxies own caesar dressing with worcestershire, (340 Cals), croutons, grana padano (210 Cals) + garlic baguette (280 Cals) 16

CHIMICHURRI STEAK SALAD (gc)

grilled 5oz sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato (460 Cals), goat cheese crostinis (140 Cals) 29¼

AVOCADO & BACON COBB SALAD (gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta (740 Cals), ranch & sun-dried tomato dressing (150 Cals) 27¼

choose grilled chicken breast (270 Cals) or pan seared salmon (300 Cals)

AHI TUNA PONZU CRUNCH (gc) **NEW**

seared rare ahi tuna, kale, brussels & carrots, ginger ponzu vinaigrette, pickled red onion, orange, rice pearls, cucumber, avocado 27

CRISPY BEET SALAD **M** (gc)

roasted red beets, baby greens, macedonian feta & goat cheese, candied pecans, pumpkin seeds, italian vinaigrette, beet crisps (800 Cals) 21

add grilled chicken breast (270 Cals) 8

add tofu (160 Cals) 8

add grilled prawns (180 Cals) 10

add seared rare ahi tuna (120 Cals) 10

add pan seared salmon (300 Cals) 11

VEGETARIAN & PLANT BASED

MUSHROOM ZEN BOWL (gc) **NEW**

crispy shiitake protein, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo (1030 Cals) 25

MISO RAMEN (gc) **NEW**

miso broth, traditional ramen noodles, chili garlic, sesame oil, marinated shiitake mushrooms & soft-boiled egg (490 Cals) 22½

BEYOND MEAT BURGER (gc)

plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce (800 Cals), with fries (620 Cals) 23

TOFU THAI CURRY LAKSA (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts (1090 Cals) 26

VEGETARIAN POWER BOWL (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado (540 Cals) 25

Look for the (gc) symbol throughout the menu for more vegetarian options

HANDHELDS

served with fries (620 Cals), unless otherwise indicated

burgers are served on a toasted brioche bun with lettuce, tomatoes, red onions & pickles, unless otherwise indicated

substitute gluten free bun (+30 Cals) 1

substitute green salad or caesar salad (230 Cals) 3

substitute boston clam chowder (360 Cals), sweet potato fries (630 Cals), or truffle parm fries with dip (340 Cals) 3½

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

BACON CHEESEBURGER (gc)

double bacon, double cheese, burger sauce (990 Cals) 24½

LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & bbq sauce (1160 Cals) 24½

CHEESEBURGER (gc)

aged white cheddar, burger sauce (830 Cals) 22

add bacon (270 Cals), sautéed mushrooms (60 Cals) 2½ ea

SHORT RIB BEEF DIP

braised beef rib, caramelized onions, aged cheddar, garlic aioli, toasted sourdough + au jus (970 Cals) 25½

BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli (650 Cals) 24

substitute grilled chicken breast with no spice (660 Cals)

CHICKEN TENDERS

classic, buffalo or tangy thai (800-890 Cals) 22

BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, jalapeño lime crema & spicy aioli (280 Cals per serving, 3 servings) + cumin spiced fresh corn chips & guacamole (180 Cals) 22¼

BLACK BEAN TACOS **M** (gc)

black bean crumble, pickled red onions, corn salsa, spicy vegan mayo (240 Cals per serving, 3 servings) + cumin spiced fresh corn chips & guacamole (180 Cals) 22¼

CRISPY CHICKEN SANDWICH **M**

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssām hot sauce, toasted brioche bun (710 Cals) 24

STEAKS

served with buttered mashed potatoes (370 Cals) & fresh seasonal vegetables (110 Cals), unless otherwise indicated



*100% of our steaks
come from Canadian Ranches*

STEAK FRITES (gc)

5 oz sirloin, chimichurri, arugula & fries (1200 Cals) 37
substitute truffle parm fries (340 Cals) 3½

upgrade your steak:

8 oz sirloin (+120 Cals) + 8

7 oz tenderloin (+380 Cals) + 20

SIRLOIN (gc)

8oz (340 Cals) 45

MUSHROOM SIRLOIN M

8oz sirloin, creamy madeira sauce +
pan roasted cremini mushrooms (800 Cals) 49

NEW YORK (gc)

10oz (520 Cals) 55

RIB EYE (gc)

13oz (890 Cals) 60

TENDERLOIN (gc)

7oz, with demi-glace (630 Cals) 55

PERFECT WITH STEAKS

blue cheese butter (250 Cals) (gc) 3

peppercorn cream sauce (340 Cals) 4

cremini mushroom sauce (450 Cals) 4

grilled prawns (180 Cals) 10

M Moxies signature Vegetarian items

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MAINS

BLACKENED MAHI MAHI M (gc)

spiced mahi mahi with pork chorizo & corn hash,
creamy mashed potatoes & salsa (1110 Cals) 36

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce &
fresh seasonal vegetables (910 Cals) 34

CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables,
fresh avocado & pico de gallo (970 Cals) 33¼

BABY BACK RIBS (gc)

slow braised pork ribs, glazed with Moxies own bbq sauce
half rack (660 Cals) 32 | full rack (1280 Cals) 42

CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of pork ribs
(810 Cals) 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 (810 Cals) 26½

GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice,
sesame seeds & spicy mayo (910 Cals) 26¼

PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms,
rice noodles, fresh vegetables & sprouts (1060 Cals) 27

CHICKEN MADEIRA RIGATONI M

pan roasted chicken, creamy mushroom & madeira wine
sauce, beef demi, fresh rosemary, lemon (1460 Cals) +
garlic baguette (280 Cals) 27½

CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano,
white wine & cream sauce, sautéed onions, chives (1310 Cals) +
garlic baguette (280 Cals) 26

VINDALOO (gc)

sautéed onions & peppers, yogurt drizzle (640 Cals), jasmine
rice (350 Cals) + garlic buttered naan (240 Cals) 27½
choose chicken (100 Cals) or beef (230 Cals)

TUNA POKE BOWL

marinated ahi tuna, shiitake mushrooms, soft boiled egg,
fresh vegetables, crisp greens, cauliflower rice, spicy mayo &
sesame avocado (580 Cals) 28