



## 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 V (gc) NEW

fresh smashed guacamole, pico de gallo, cumin spiced fresh corn chips (270 Cals per serving, 2 servings) 16½

### 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 V (gc)

garlic dip (810 Cals) 13

### DRY RIBS

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

### ROASTED TOMATOES & WHIPPED FETA M V (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 V (290 Cals per serving, 3 servings)

### NACHOS V (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 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. 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

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### 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) 29½

### AVOCADO & BACON COBB SALAD

(gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta (740 Cals), ranch & sun-dried tomato dressing (150 Cals) 27½

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

V

(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

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### MUSHROOM ZEN BOWL

V *NEW*

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

### MISO RAMEN

V *NEW*

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

### BEYOND MEAT BURGER

V

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

### TOFU THAI CURRY LAKSA

V

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

### VEGETARIAN POWER BOWL

V

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

Look for the V symbol throughout the menu for more vegetarian options

## HANDHELDs

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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) 22½

### BLACK BEAN TACOS

M

V

(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) 22½

### CRISPY CHICKEN SANDWICH

M

breaded chicken thigh, cheddar cheese, pickles, lettuce & bbq 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) V (gc) 3

peppercorn cream sauce (340 Cals) 4

cremini mushroom sauce (450 Cals) 4

grilled prawns (180 Cals) 10

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## MAINS

### BLACKENED MAHI MAHI M (gc)

spiced mahi mahi with pork chorizo & corn hash, creamy mashed potatoes & salsa caldo (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) 33½

### 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) 26½

### 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