



“ 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 (460 Cals per serving, 2 servings) 19

SMASHED AVOCADO DIP (gc)

fresh smashed guacamole, pico de gallo with fresh cooked taro root & white corn chips (270 Cals per serving, 2 servings) 16

TINY TUNA TACOS

3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce (170 Cals per serving, 3 servings) 14

POTSTICKERS

pork, chicken & ginger gyoza, fresh mango salsa & ginger soy glaze (320 Cals per serving, 2 servings) 16¾

TUNA SUSHI STACK

sushi grade tuna stacked with seasoned rice, avocado, fresh mango, soy ginger glaze & spicy mayo + seasoned prawn crackers (320 Cals per serving, 2 servings) 21½

TRUFFLE PARM FRIES (gc)

(420 Cals per serving, 2 servings) truffle & lemon aioli (200 Cals) 12¾

SWEET POTATO FRIES (gc)

garlic dip (810 Cals) 12¾

CALAMARI

with tempura shrimp, garlic dip & tangy thai (410 Cals per serving, 3 servings) 19¾

DRY RIBS

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

ROASTED TOMATOES & WHIPPED FETA (gc)

baby tomatoes, fresh herbs, seeded artisan bread (520 Cals per serving, 2 servings) 20½

CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot (360-730 Cals per serving, 3 servings) served with ranch & celery (70 Cals) 19¾

CASHEW CHICKEN LETTUCE WRAPS

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo (290 Cals per serving, 3 servings) 23

NACHOS (gc)

loaded with cheese, fresh pico de gallo, jalapeños, salsa & sour cream (670 Cals per serving, 3 servings) 27
add fresh guacamole (130 Cals) 3½
add carne chicken (120 Cals) 7
add spicy beef (490 Cals) 7
add spicy black bean crumble (100 Cals) 6¾

SAVOUR & SHARE

 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

house-made with clams, bacon & potatoes

An original recipe crafted from Moxies Boston Seaport

1½ cup (360 Cals) | 1¼ bowl (530 Cals)

add garlic baguette (280 Cals) 2

CAESAR SALAD (gc)

Moxies own caesar dressing (340 Cals), croutons, shaved cheese & lemon (210 Cals) + garlic baguette (280 Cals) 15½

SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers & strawberries with aged cheddar, roasted seeds, quinoa & italian vinaigrette (840 Cals) 18¾

SOUP, SALAD & BREAD

feature soup (140-410 Cals), caesar salad (230 Cals) & garlic baguette (280 Cals) 17¾

substitute boston clam chowder (360 Cals) 3

add grilled chicken breast (270 Cals) or add tofu (160 Cals) 6¾

add grilled prawns (180 Cals) 10 | add pan seared salmon (300 Cals) 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 (990 Cals) 25½

CHIMICHURRI STEAK SALAD (gc)

grilled 5oz certified angus beef® sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato (460 Cals), goat cheese crostinis (140 Cals) 28½

AVOCADO & BACON COBB SALAD (gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta (740 Cals), ranch & sun-dried tomato dressing (150 Cals) 27

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

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 feature soup (110 - 270 Cals), boston clam chowder (360 Cals), super greens salad (230 Cals) or caesar salad (230 Cals) 3

substitute 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) 23¾

LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & bbq sauce (1160 Cals) 23¾

CHEESEBURGER (gc)

aged white cheddar, burger sauce (830 Cals) 20¾

add bacon (270 Cals), sautéed mushrooms (60 Cals) 2 ea

VEGETARIAN & PLANT BASED

VEGAN SMASHED AVOCADO DIP (V) (gc)

fresh smashed guacamole, pico de gallo, fresh cooked taro root & white corn chips (270 Cals per serving, 2 servings) 16

SWEET POTATO FRIES (V) (gc)

garlic dip (810 Cals) 12¾

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

baby tomatoes, fresh herbs, seeded artisan bread (520 Cals per serving, 2 servings) 20½

VEGAN TOFU CASHEW LETTUCE WRAPS (V)

crispy tofu, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy vegan mayo (290 Cals per serving, 3 servings) 23

SUPER GREENS SALAD (V)

fresh-cut greens, cucumbers & strawberries with aged cheddar, roasted seeds, quinoa & italian vinaigrette (840 Cals) 18¾

VEGAN BLACK BEAN TACOS (V) (M) (gc)

black bean crumble, pickled red onions, corn salsa, spicy vegan mayo (240 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 21¾

BEYOND MEAT BURGER (V)

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

VEGAN THAI CURRY LAKSA (V) (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts (1090 Cals) 24¾

VEGETARIAN POWER BOWL (V) (gc)

marinated tofu, shiitake mushrooms, soft boiled egg, fresh vegetables, crisp greens, cauliflower rice, spicy vegan mayo & sesame avocado (540 Cals) 23¾

BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli (650 Cals) 23

substitute grilled chicken breast with no spice (660 Cals)

CHICKEN TENDERS

classic, buffalo or tangy thai (800-890 Cals) 21

BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, spicy sour cream (280 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 21¾

BLACK BEAN TACOS (V) (M) (gc)

black bean crumble, pickled red onions, corn salsa, spicy vegan mayo (240 Cals per serving, 3 servings) + fresh white corn chips & guacamole (180 Cals) 21¾

FRENCH DIP

roasted beef, pretzel bun, sautéed mushrooms, horseradish, roasted garlic aioli, cheese, au jus (910 Cals) 25

BT'S CRISPY CHICKEN SANDWICH (M)

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssâm hot sauce, toasted brioche bun (710 Cals) 22



STEAKS

served with buttered mashed potatoes (370 Cals) & fresh seasonal vegetables (110 Cals), 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 (1270 Cals) 37
substitute truffle parm fries (340 Cals) 3½

SIRLOIN (gc)

7 oz certified angus beef® (370 Cals) 37

MUSHROOM SIRLOIN M

7 oz certified angus beef®, creamy madeira sauce + pan roasted cremini mushrooms (730 Cals) 40½

NEW YORK (gc)

10 oz certified angus beef® (580 Cals) 46

RIB EYE (gc)

13oz Canadian AAA beef (960 Cals) 53

TENDERLOIN (gc)

7oz Canadian AAA beef, demi-glace (610 Cals) 51

PERFECT WITH STEAKS

blue cheese butter (250 Cals)  (gc) 3

chili butter (170 Cals)  (gc) 3

peppercorn cream sauce (340 Cals) 4

cremini mushroom sauce (450 Cals) 4

grilled prawns (180 Cals) 10

GRILLED TO PERFECTION

MAINS

BLACKENED MAHI MAHI M (gc)

spiced mahi mahi with chorizo & corn hash, creamy mashed potatoes & salsa (1010 Cals) 35

LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce & fresh seasonal vegetables (910 Cals) 33

CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables, fresh avocado & pico de gallo (970 Cals) 31¼

BABY BACK RIBS (gc)

slow braised rack of ribs, glazed with Moxies own bbq sauce half rack (660 Cals) 30 | full rack (1280 Cals) 40

CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of ribs (810 Cals) 36¼

PASTAS & BOWLS

GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo (910 Cals) 25

PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts (1060 Cals) 26½

CHICKEN MADEIRA RIGATONI M

pan roasted chicken, creamy mushroom & madeira wine sauce, fresh rosemary, lemon (1460 Cals) + garlic baguette (280 Cals) 27

CHICKEN ALFREDO

pan roasted chicken, tagliatelle noodles, grana padano, asiago cream, sautéed onions, chives (1310 Cals) + garlic baguette (280 Cals) 25¾

BEEF VINDALOO (gc)

sautéed sirloin, onions, peppers, yogurt drizzle (870 Cals), jasmine rice (310 Cals) + garlic buttered naan (240 Cals) 26
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 (580 Cals) 27¾

M Moxies signature  Vegetarian items

(gc) Gluten conscious with some modifications from our kitchen

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