



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

## APPETIZERS

### SPICY TUNA SUSHI ROLL <sup>NEW</sup>

sushi grade ahi, hand-rolled tempura sushi, soy sauce 19¼

### CASHEW CHILI CHICKEN

crispy chicken breast, sweet chili sauce, cucumbers, cashews & wontons with spicy mayo 19

### SMASHED AVOCADO DIP (gc)

smashed guacamole, pico de gallo, fresh cooked chips 16¼

### 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 21¾

### TRUFFLE PARM FRIES (gc)

truffle & lemon aioli 13

### SWEET POTATO FRIES (gc)

garlic dip 13

### CALAMARI & SHRIMP

garlic dip & tangy thai 19¾

### DRY RIBS

salt & pepper 18¾

### TINY TUNA TACOS **M**

3 tacos with diced ahi tuna in crispy wonton shells, guacamole & sesame soy dipping sauce 17¼

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

baby tomatoes, fresh herbs, toasted sourdough bread 21

### CHICKEN WINGS 1LB

salt & pepper, honey garlic or hot, served with ranch & celery 20

### CASHEW CHICKEN LETTUCE WRAPS **M**

crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 23½  
substitute crispy tofu 

### NACHOS (gc)

loaded with cheese, fresh pico de gallo, jalapeños, salsa & sour cream 27  
add fresh guacamole 3¾  
add carne chicken or spicy beef 8  
add spicy black bean crumble 8

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.

## SIGNATURE SALADS

### CRISPY BEET SALAD **M** **V** (gc) *NEW*

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

add grilled chicken breast or tofu 8

add grilled prawns 10 | add pan seared salmon 11

### THAI CHICKEN SALAD **M**

marinated chicken with arugula, ancient grains, fresh vegetables, pumpkin seeds, cashews, avocado & crispy rice, with thai-style cashew dressing 26

### CHIMICHURRI STEAK SALAD **M** (gc)

grilled 5oz sirloin, chimichurri, fresh greens, spicy tomato vinaigrette with a hint of clamato, goat cheese crostinis 29½

### AVOCADO & BACON COBB SALAD **M** (gc)

crisp iceberg lettuce, bacon, avocado, soft boiled egg, feta, ranch & sun-dried tomato dressing 27½

choose grilled chicken breast or pan seared salmon

## VEGETARIAN & PLANT BASED

### MUSHROOM ZEN BOWL **V** *NEW*

crispy shiitake protein, fresh vegetables, sprouts, jasmine rice, sesame seeds & spicy mayo 25

### MISO RAMEN **V** *NEW*

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

### BEYOND MEAT BURGER **V**

plant based patty, aged white cheddar, burger sauce, Moxies own bbq sauce on a toasted brioche bun, with fries 23

## 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 super greens salad or caesar salad 3

substitute feature soup, boston clam chowder,

sweet potato fries or truffle parm fries 3½

OUR BURGERS ARE 100% CANADIAN GROUND CHUCK

### BACON CHEESEBURGER (gc)

double bacon, double cheese, burger sauce 24½

### LOADED CHEESEBURGER (gc)

aged white cheddar, burger sauce, sautéed mushrooms, bacon & Moxies own bbq sauce 24½

### CHEESEBURGER (gc)

aged white cheddar, burger sauce 22

add bacon or sautéed mushrooms 2½ ea

## SOUP & SALADS

### BOSTON CLAM CHOWDER

with clams, bacon & potatoes

*An original recipe crafted from Moxies Boston Seaport*

1½ cup | 15 bowl | add garlic baguette 2

### CAESAR SALAD (gc)

Moxies own caesar dressing with worcestershire, croutons, grana padano + garlic baguette 16

### SUPER GREENS SALAD **V**

fresh-cut greens, cucumbers, avocado, strawberries, aged cheddar, roasted seeds & quinoa, italian vinaigrette 19

### SOUP, SALAD & BREAD

feature soup, caesar salad & garlic baguette 19

substitute boston clam chowder 3½

add grilled chicken breast or tofu 8

add grilled prawns 10 | add pan seared salmon 11

### TOFU THAI CURRY LAKSA **V** (gc)

tofu, creamy coconut broth, mushrooms, rice noodles, fresh vegetables & sprouts 26

### VEGETARIAN POWER BOWL **V**

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

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

### SHORT RIB BEEF DIP

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

### BLACKENED CHICKEN BURGER (gc)

crisp bacon, cheddar, roasted garlic aioli, lettuce & tomato 24

substitute grilled chicken breast with no spice

### CHICKEN TENDERS

classic, buffalo or tangy thai 22

### BLACKENED SHRIMP TACOS (gc)

cajun spiced shrimp, pickled red onions, corn salsa, jalapeño lime crema & spicy aioli with fresh white corn chips + guacamole 22½

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

spicy black bean crumble, pickled red onions, corn salsa, pico de gallo & spicy vegan mayo with fresh white corn chips + guacamole 22½

### CRISPY CHICKEN SANDWICH **M**

breaded chicken thigh, cheddar cheese, pickles, lettuce & bo ssäm hot sauce, toasted brioche bun 24

## STEAKS

served with buttered mashed potatoes & fresh seasonal vegetables, unless otherwise indicated



*100% of our steaks  
come from Canadian Ranches*

### STEAK FRITES (gc)

7oz sirloin, chimichurri, arugula & fries 41  
substitute truffle parm fries 3½

### SIRLOIN (gc)

7oz 41

### MUSHROOM SIRLOIN M

7oz sirloin, creamy madeira sauce +  
pan roasted cremini mushrooms 45

### NEW YORK (gc)

10oz 55

### RIB EYE (gc)

13oz 60

### TENDERLOIN (gc)

7oz, with demi-glace 55

### PERFECT WITH STEAKS

blue cheese butter  (gc) 3

peppercorn cream sauce 4

cremini mushroom sauce 4

grilled prawns 10

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## MAINS

### BLACKENED MAHI MAHI M (gc)

spiced mahi mahi with pork chorizo & corn hash,  
creamy mashed potatoes & salsa 36

### LEMON BASIL SALMON

pan seared salmon, ancient grains, lemon herb sauce &  
fresh seasonal vegetables 34

### CHIPOTLE MANGO CHICKEN M (gc)

sweet & spicy dry rub, ancient grains, seasonal vegetables,  
fresh avocado & pico de gallo 33½

### BABY BACK RIBS (gc)

slow braised pork ribs, glazed with Moxies own bbq sauce  
half rack 32 | full rack 42

### CHICKEN & RIBS (gc)

spice rubbed chicken breast + half rack of pork ribs 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 26½

### GRILLED CHICKEN ZEN BOWL

soy glazed chicken, fresh vegetables, sprouts, jasmine rice,  
sesame seeds & spicy mayo 26¾

### PRAWN THAI CURRY LAKSA M (gc)

grilled prawns, creamy coconut broth, mushrooms,  
rice noodles, fresh vegetables & sprouts 27

### CHICKEN MADEIRA RIGATONI M

pan roasted chicken, creamy mushroom & madeira wine sauce,  
beef demi, fresh rosemary, lemon + garlic baguette 27½

### CHICKEN ALFREDO

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

### VINDALOO (gc)

sautéed onions & peppers, jasmine rice, yogurt drizzle +  
garlic buttered naan 27½

**choose chicken or beef**

### TUNA POKE BOWL

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