

Starters

Chips & Salsa - served with blue and yellow corn chips - 3.50 · Substitute guacamole for salsa - 5.50

Southwestern Hummus - seasoned with cumin, lime and served with corn salsa and fried flatbread - 5.95

Grilled Flatbread Pizza - with goat cheese, spinach, white cheddar and sundried tomato pesto - 7.95

Spinach Con Queso - spicy cheese and spinach dip with smoked chiles, served with blue and yellow corn chips - 6.95

Squash & Zucchini Fries - hand battered squash and zucchini with an avocado ranch dipping sauce - 7.95

Goat Cheese with Tortilla Crust - served warm over field greens with sundried tomato, pinion nut pesto, and grilled flour tortillas - 8.95

Chile Fried Plantains - with guacamole and habanero mango salsa - 4.95

Lobster Chimichanga - lightly fried tortilla stuffed with lobster, cod and cream cheese and served with sweet and hot chile sauce - 8.95

Mossfire Nachos - blue and yellow corn chips smothered in melted cheese, black beans, sour cream, guacamole, and fresh pico de gallo - 6.95

Crab Cake Appetizer - our famous crabcake topped with chipotle lime mayo and roasted corn salsa - 7.95

Grilled Chicken Wings - spicy grilled wings tossed in "Texas Pete" hot sauce with jicama sticks and blue cheese dressing - 8.95

Gouda Cheese Quesadilla - smoked gouda cheese & caramelized onion quesadilla - 7.50

Texas Tenders - crispy chicken tenderloin, battered and deep fried, tossed in Texas Pete hot sauce and served with salsa-ranch dipping sauce - 7.95

We will cook any food item to your desired temperature, but please be aware of the following consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We use only 100% trans fat-free oils in all of our cooked and fried food.

Sandwiches

Sandwiches are served with choice of fries, red chile slaw, or black beans and rice. Substitute side salad or cup of soup - 1.00

Meatloaf Sandwich - a thick cut of Mossfire's signature meatloaf, grilled & barbecued with cheddar cheese & chili fried onions - 8.95

Fried Shrimp Po'Boy - blackened fried shrimp on a hoagie roll with a peppery dijon mayonnaise and topped with Mossfire's own red chili slaw - 8.95

Black Bean Sandwich - a scratch made green chili & corn black bean patty on a wheat roll with guacamole & a side of roasted red pepper aoli - 8.95

Adobe Chicken Sandwich - marinated and grilled chicken breast with guacamole, pepperjack cheese, and chipotle lime mayo on a rustic roll - 8.95

Veggie Melt - assorted steamed veggies served open face on a multigrain roll with sundried tomato mayonnaise & melted pepperjack cheese - 8.95

the
mossfire
grill

Soup & Salads

Chicken Tortilla Soup - homemade with fresh vegetables, grilled chicken, spices, lime, & topped with crispy corn tortillas - 4.50 bowl, 3.50 cup

Vegetarian Green Chile - homemade with green chiles, roasted corn, tomatoes, & topped with shredded cheese & onions - 4.50 bowl, 3.50 cup

Santa Fe Chicken Salad - a sweet smoky marinated chicken breast on a bed of fresh greens tossed in red chile vinaigrette with a posole and black bean salad. Topped with crispy corn tortillas - 10.95

Gorgonzola Steak Salad - marinated and grilled sirloin over mixed greens tossed in red chile vinaigrette with crumbled gorgonzola cheese, tomatoes, and chili fried onions - 10.95

Crab Cake Salad - A homemade crabcake and roasted corn salsa with greens, tomatoes, onions, green peppers, cucumbers, pumpkin seeds, and garlic toast - 9.95

Taco Salad - Flour tortilla bowl with beans, cheese, mixed greens tossed in red chile vinaigrette, tomatoes, onions, green peppers, black olives, sour cream, guacamole, and pico de gallo - 8.95

Mossfire Caesar - crisp romaine tossed in caesar dressing topped with grated parmesan, croutons, and garlic toast - 7.95

Mossfire Garden Salad - A large salad of mixed greens, tomatoes, onions, green peppers, cucumbers, pumpkin seeds, and garlic toast - 7.95

Add the following to any of our salads: Seasoned ground beef, grilled chicken, grilled sirloin, steamed fresh veggies, crispy chicken tenders, black bean patty or fried tempeh - 3.95. Grilled salmon, grilled Mahi-mahi, bbq shrimp, or crabcake - 4.95

Choose from the following dressings: Red Chile Vinaigrette (house favorite!), Raspberry Vinaigrette, Ranch, Blue Cheese, Caesar, Apricot Mustard, No Fat Italian

Hummus Sandwich - wrapped in grilled flatbread with roasted red peppers, cucumber, tomatoes and pico de gallo - 8.95

Crab Cake Sandwich - our famous homemade crabcake on a rustic roll with lettuce, tomato, & chipotle lime mayo - 8.95

Mossfire Burger - handmade ground beef patty, grilled to order on rustic roll with tomato, onion & lettuce - 8.95 (add cheese, smoked bacon, grilled onions or mushrooms - 1.00 each)

Salmon BLT - fresh grilled salmon with bacon, lettuce tomatoes, sundried tomato pesto, served on ciabatta roll - 10.95

Southwestern Steak Sandwich - grilled marinated sirloin served on ciabatta roll with peppers, onions & melted pepperjack cheese - 9.95

Smoked Pork Sandwich - slow roasted pork tossed in chipotle orange bbq sauce with roasted corn salsa wrapped in grilled flatbread - 8.95

Specialties

BBQ Pork Enchiladas - smoked pork and cheddar jack cheese wrapped in blue corn tortillas, topped with our homemade BBQ sauce, sour cream, and served with black beans and rice - 8.95

Chicken Empanadas - flour tortilla filled with grilled chicken, beans, spicy cheese & fried. Served with ranchero sauce, sour cream & served with black beans & rice on the side - 9.50

BBQ Shrimp Tostada - grilled jumbo shrimp brushed with chipotle orange bbq sauce served on a crispy flour tortilla topped with beans, lettuce, cheese, salsa, and sour cream - 9.95

Sante Fe Chicken - two sweet smoky marinated chicken breasts smothered in bacon, pico de gallo, and monterey cheddar cheese - 10.95

Pecan Chicken - chicken breast coated in pecans and deep fried, topped with apricot mustard vinaigrette with your choice of mashed potatoes & veggies or black beans & rice - 10.95

Chimi Steak - hand cut sirloin steak, grilled to perfection, sliced and covered in our three-herb garlic chimichurri sauce - 11.95

Mossfire's Famous Meatloaf - served over chipotle cheddar mashed potatoes and mushroom gravy with fresh vegetables - 8.95

Pork Loin - spice rubbed center cut pork loin, grilled and topped with ancho cherry glaze and crispy tortillas with your choice of mashed potatoes & veggies or black beans & rice - 10.95

Mayport Shrimp & Chicken - pan seared jumbo shrimp & chicken breast finished with your choice of poblano pesto alfredo or sundried tomato alfredo, topped with pico de gallo, parmesan cheese & your choice of mashed potatoes & veggies or black beans & rice - 10.95

Fresh Fish of the Day - ask your server for details - market

Chicken Quesadilla - griddled tortilla filled with melted cheese, grilled chicken, tomato, and onion. Served with guacamole, sour cream, and salsa - 8.95

Spinach & Chicken Quesadilla - made with goat cheese and white cheddar. Served with guacamole, sour cream and salsa - 9.50

The Burrito - massive flour tortilla stuffed with rice, beans, cheese, sour cream, and homemade salsa with your choice of seasoned ground beef, grilled chicken, steak, bbq pork, or fried tempeh - 8.95 Smothered, add 1.50

The Fajita Burrito - same as our regular burrito except with pan seared peppers and onions instead of black beans - 8.95 · Smothered, add 1.50

Tacos - 2 soft or 3 crunchy corn tortillas stuffed with pico de gallo, sour cream, cheese, & shredded cabbage with your choice of seasoned ground beef, grilled chicken, steak, bbq pork, fried tempeh or fresh veggies. Served with black beans & rice - 8.95

Fish Tacos - your choice of fresh salmon or Mahi-mahi blackened on the grill and served with 2 soft or 3 crunchy tortillas, pico de gallo, sour cream, cheese, and shredded cabbage served with black beans & rice - 10.50

Yellowfin Tuna Tacos - blackened on the grill and served with 2 soft or 3 crunchy tortillas, pico de gallo, sour cream, cheese, and shredded cabbage served with black beans & rice - market

Ka-pow! Shrimp Taco - crispy fried shrimp tossed in a spicy asian aioli stuffed in 2 soft flour tortillas with cabbage, pico de gallo, scallions & served with black beans & rice - 10.95

Ka-pow! Tempeh Taco - just like the kapow shrimp but made with crispy fried tempeh, served with black beans & rice - 9.95

Macho Taco - carnitas, bacon and pork belly, in 2 soft flour tortillas with cheese and sour cream, served with black beans & rice - 9.50

Sides

Vegetarian Black Beans & Cilantro Lime Rice
with cheese & onion - 3.95

Mashed Potatoes - with chipotle peppers
& cheddar cheese - 2.95

Steamed Assorted Veggies - 2.95

Rustic Fries - 2.95

Red Chile Slaw - 2.95

Guacamole - 2oz - 1.50 · 4oz - 3.00

Sour Cream or Cheese - 2oz - .50 · 4oz - 1.00

Side Salad - 2.95

Homemade Salsa - blackened tomatoes with
chipotle chiles, or mango with habanero peppers
4oz side - 1.50 · 8oz side - 2.95 · 12oz side to go - 4.00

Red Chile Vinaigrette - 12oz to go - 4.95

The Great Fire of 1901 that destroyed most of Jacksonville originated in the Cleveland Fibre Factory which occupied a block between Beaver, Ashley, Davis and Madison streets. The factory processed Spanish moss which was used to stuff mattresses. Several small cabins were located to the west of the factory. In one of them, dinner was being prepared on a wood stove. Sparks from the stove were drawn up the chimney and blown to the moss drying platforms. Workers from the factory noticed small fires in the moss and attempted to put them out, but they could not contain the fires. The fire department was called; it was too late. Northeast Florida was in the midst of a drought and the flames were carried by winds to neighboring rooftops. The fire burned out of control.

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Open Every Day