



THE NINES MENU

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ORDER NOW

Starters & Wings

BONELESS WINGS

Hand-breaded and dripping with our signature spicy Buffalo or Gold Fever Sauce. (990-1110 Cal)
XL (1420-1660 Cal)

SPINACH & ARTICHOKE DIP

A skillet baked creamy blend of spinach, spinach and artichoke hearts topped with mozzarella and provolone cheeses and pico de gallo. Served with crispy tortilla chips. (960 Cal)

CLASSIC POTATO SKINS

Melted Monterey Jack and cheddar cheeses and applewood smoked bacon layered on top of crispy potato skins. Served with sour cream. (1230 Cal)

SEAFOOD STUFFIES

Plenty of scallops, shrimp and delicious spices stuffed on a scallop shell. Oven baked and served with a fresh grilled lemon. (770 Cal)

BONELESS WINGS & SKINS SAMPLER

Our signature hand-breaded Boneless Buffalo Wings and Classic Potato Skins. (1550 Cal)

CRISPY CAULIFLOWER

Tempura style cauliflower lightly fried and served with spicy Sriracha ranch dipping sauce. (710 Cal)

MOZZARELLA MOONS

Mozzarella cheese lightly fried with a crispy, crunchy coating of parmesan-seasoned breadcrumbs. Served with classic tomato sauce. (850 Cal)

CHICKEN FAJITA FLATBREAD

Crisp flatbread glazed with queso and topped with fajita spiced grilled chicken, sautéed onions, peppers and Monterey Jack and cheddar cheeses. Finished with fresh pico de gallo, chopped cilantro and chipotle sauce. (800 Cal)

Side Salads & Soups

DOUBLE BLEU ICEBERG WEDGE

A wedge of crisp lettuce smothered in creamy bleu cheese dressing. Topped with tomatoes, crumbled bleu cheese and applewood smoked bacon. (500 Cal)

HOUSE SALAD

Tomatoes, cucumbers, red onions, parmesan cheese and croutons. Please order without croutons if Gluten Sensitive. (110-450 Cal)

CAESAR SALAD

Fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese. (180 Cal)

SOUP DU JOUR

Crock/Cup (290-510 Cal)

SEAFOOD CHOWDER

A favorite. Packed with clams, shrimp, scrod and potatoes. Crock (510 Cal) Cup (360 Cal)

FRENCH ONION SOUP

A hearty crock with hints of burgundy and plenty of onions. Topped with a crouton and melted Swiss, provolone and mozzarella cheeses. (350 Cal)

FRESH ENTRÉE SALADS & BOWLS

SOUTHWEST FAJITA BOWLS

South of the border style with sautéed onions and peppers, crisp romaine, corn, black beans, fresh pico de gallo, guacamole, jalapeños and steamed brown rice. Topped with fresh cilantro and chipotle sauce.

- Plain, without protein (610 Cal)
- Seasoned Chicken (800 Cal)
- Seasoned Shrimp Skewer (960 Cal)

CAESAR SALAD

Fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese. (180 Cal)

CHICKEN SALAD

Grilled Chilled Chicken - Plain, without protein (450 Cal)

ROASTED BALSAMIC SALMON

(1020 Cal)

BRILLED SIRLOIN TIPS*

(850 Cal)

CRISPY HONEY MUSTARD CHICKEN SALAD

Hand-breaded crispy chicken tenders on a bed of fresh mixed greens. Topped with applewood smoked bacon, Monterey Jack and cheddar cheeses, tomatoes, cucumbers and red onions. Finished with honey mustard dressing. Served with warm flatbread. (1270 Cal)

BURGERS, SANDWICHES & TACOS

Our tender and juicy beef burgers are seasoned, flame broiled to order and served on a brioche bun with all the fresh toppings. Served with french fries or coleslaw, unless otherwise noted.

VERMONT CHEDDAR BURGER*

Jam packed with the taste of New England. Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise. (910 Cal)

CHEESE BURGER*

A classic, can't-go-wrong favorite with American, Vermont Cheddar or Swiss cheese. (700 Cal)

BACON & CHEESE BURGER*

Melted American cheese and applewood smoked bacon. Please order a Gluten Free roll and side if Gluten Sensitive. (820 Cal)

ALL-STAR BURGER*

American cheese, applewood smoked bacon, sautéed onions, lettuce, tomato, pickles and our signature sauce. Served with french fries and coleslaw. Please order a Gluten Free roll and sides if Gluten Sensitive. (1770 Cal)

HONEY BBQ CHICKEN WRAP

Hand-breaded crispy chicken tenders with honey BBQ sauce. Wrapped up with lettuce, tomatoes, Monterey Jack and cheddar cheeses. (910 Cal)

SPICY CRISPY CHICKEN SANDWICH

Crispy buttermilk tabasco-breaded chicken breast drizzled with spicy Sriracha ranch sauce stacked with lettuce, tomato and pickles. Served on a brioche bun. (880 Cal)

GRILLED CHICKEN TACOS

Three grilled chicken tacos filled with fresh cabbage, fresh pico de gallo and chipotle sauce in warm flour tortillas. Served with steamed brown rice, guacamole, sour cream and a lime. (1110 Cal)

CRISPY CAULIFLOWER TACOS

Three tacos filled with tempura style cauliflower, fresh cabbage, fresh pico de gallo and spicy Sriracha ranch sauce in warm flour tortillas. Served with steamed brown rice, guacamole, sour cream and a fresh lime. (1300 Cal)

CRISPY FISH TACOS

Three crispy fish filet tacos filled with fresh cabbage, fresh pico de gallo and chipotle sauce in warm flour tortillas. Served with steamed brown rice, guacamole, sour cream and a fresh lime. (1460 Cal)

CHICKEN

ORIGINAL CRISPY CHICKEN TENDERS

A crispy hand-breaded classic. Served with honey mustard and two sides. (1260 Cal)

Toss in our signature Buffalo or Gold Fever sauce. Served with celery and bleu cheese.

COUNTRY FRIED CHICKEN

Buttermilk-breaded boneless chicken breast and Russet Mashed Potatoes with country gravy. Served with cranberry sauce, a warm honey-glazed biscuit and one side. (1270 Cal)

BAKED CHICKEN BROCCOLI PENNE

Penne pasta tossed with creamy Alfredo sauce, tender chicken, sautéed broccoli and mozzarella and provolone cheeses then oven baked. Served with warm Rustic Bread. (1690 Cal)

CHICKEN PARMIGIANA

A panko-parmesan crispy chicken breast topped with classic tomato sauce and melted mozzarella and provolone cheeses. Served with penne pasta and warm Rustic Bread. (1120 Cal)

GRILLED BALSAMIC CHICKEN

Tender lemon rosemary marinated chicken breast flame broiled with a balsamic glaze. Served with two sides. (410 Cal)

BUFFALO CHICKEN MAC & CHEESE

Skillet baked creamy cavatappi mac & cheese topped with crispy hand-breaded chicken tossed in our legendary Buffalo sauce, drizzled with Sriracha ranch sauce and topped with bleu cheese crumbles. Served with warm Rustic Bread. (1630 Cal)

Also available with our Gold Fever or Honey BBQ sauce.

Craveable COMBOS

SURF & TURF

A tender, juicy 8 oz. Top Sirloin* paired with your choice of seafood and served with one side.

- Seafood Trio (990 Cal)
- Baked Stuffed Shrimp (980 Cal)

Make it a 3-Way Combo and add a Seafood Stuffie.

BABY BACK RIB COMBOS

Half rack of our signature fall-off-the-bone baby back ribs basted with BBQ sauce paired with your favorite below. Served with french fries, coleslaw and a warm honey-glazed biscuit.

- Grilled BBQ Chicken Breast (2090 Cal)
- 8 oz. Top Sirloin* (2150 Cal)

SIRLOIN TIPS* & CHICKEN TENDERS

Our signature Broiled Sirloin Tips paired with a handful of our Original Crispy Chicken Tenders. Served with french fries and honey BBQ sauce. (1600 Cal)

SEAFOOD

NEW ENGLAND FRIED SHRIMP

Golden-breaded shrimp served with french fries, coleslaw and a tangy cocktail sauce. (1420 Cal)

FISH & CHIPS

Hand-breaded fish filets fried until crispy. Served with tartar sauce, french fries and coleslaw. (1730 Cal)

BAKED HADDOCK

A favorite from the North Atlantic. Crusted with seasoned cracker crumbs and baked. Served with two sides. (590 Cal)

SEAFOOD TRIO

Tender shrimp, baked fish filet and sea scallops baked with seasoned cracker crumbs and butter. Served with two sides and a fresh grilled lemon. (690 Cal)

BAKED STUFFED SHRIMP

Jumbo shrimp filled with seafood stuffing and baked to perfection. Served with two sides. (590 Cal)

ROASTED SALMON

North Atlantic salmon lightly seasoned and roasted. Choose simply seasoned or with balsamic glaze. Served with two sides. (580-670 Cal)

STEAK, RIBS & MORE

SMOTHERED TIPS*

Our signature Broiled Sirloin Tips smothered with fresh sautéed onions, peppers and mushrooms. Served with potato and vegetable. (620 Cal)

BRILLED SIRLOIN TIPS*

Our signature tips, hand cut and marinated with our secret recipe. Served with potato and vegetable. (510 Cal)

TOP SIRLOIN STEAK*

Tender and juicy. An 8 oz. top sirloin, cooked to your taste and dripping with flavor. Served with choice of two: potato, House Salad or vegetable. (310 Cal)

BABY BACK RIBS

Fall-off-the-bone baby back ribs slow cooked in house for hours, seasoned and basted with BBQ sauce. Served with french fries, coleslaw and a warm honey-glazed biscuit.

- Full Rack (2830 Cal)
- Half Rack (1840 Cal)

NEW YORK STRIP*

A flavorful, five-star, 12 oz. New York center cut. Expertly seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. (620 Cal)

MAKE ANY ENTRÉE A Three Course Meal

Add a cup of Soup Du Jour, Seafood Chowder or a House Salad and a Petite Treat™ Dessert.

Sides

- Russet Mashed Potatoes (80 Cal) • Rice (310 Cal)
- Coleslaw (140 Cal) • Corn (120 Cal) • French Fries (500 Cal)
- Broccoli (25 Cal) • Baked Potato (after 4 p.m.) (250 Cal)

Premium Sides

- Roasted Cauliflower Rice (80 Cal) • Bacon Mac & Cheese (470 Cal)
- Grilled Asparagus (25 Cal)
- Loaded Baked Potato (after 4 p.m.)
- Topped with cheese, bacon and chives. (370 Cal)

Daytime Deals

Served Monday - Saturday until 5 p.m.

WRAPS & SANDWICHES

Served with fries or coleslaw.

VERMONT CHEDDAR CHICKEN SANDWICH

Grilled chicken breast topped with Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise stacked with lettuce, tomato and pickles. Served on a brioche bun. (710 Cal)

GRILLED CHICKEN BLT WRAP

Grilled chilled chicken breast wrapped up with lettuce, tomato, applewood smoked bacon and mayo. (740 Cal)

SOUTHWEST CHICKEN WRAP

Fajita spiced grilled chilled chicken wrapped up with lettuce, Monterey Jack and cheddar cheeses, fresh pico de gallo and chipotle sauce. (780 Cal)

CRISPY FISH SANDWICH

Hand-breaded, delicately fried white fish stacked with lettuce, tomato and a drizzle of chipotle mayo served on a brioche bun. (710 Cal)

Lunch Combos

FLATBREAD COMBOS

One half of Chicken Fajita or Cheese Flatbread served with your choice of Soup or Salad. (110-400 Cal)

- Cup of Seafood Chowder
- Garden Salad
- Cup of Soup Du Jour
- Caesar Salad

SOUP & SALAD COMBOS

Your choice of Salad paired with a cup of Seafood Chowder or Soup Du Jour. (400-860 Cal)

- Garden Salad
- Caesar Salad
- Double Bleu Iceberg Wedge

NEW ENGLAND SEAFOOD COMBO

A Seafood Stuffie filled with scallops, shrimp and spices on a scallop shell served with a cup of Seafood Chowder. (850 Cal)

CLASSICS

HERBED GARLIC BUTTER TOPPED NEW YORK STRIP*

A tender 8 oz. New York Strip flame broiled to perfection topped with herbed garlic butter. Served with one side. (430 Cal)

CAESAR SALAD

Sprinkled with croutons and cheese. (450 Cal)

- Grilled Chilled Chicken (600 Cal)
- Roasted Balsamic Salmon (1020 Cal)
- Broiled Sirloin Tips* (850 Cal)

CLASSIC BURGER*

A juicy burger flame broiled to order on a brioche bun with American cheese, shredded lettuce, tomato, pickles and onions dripping with our signature sauce. Served with french fries or coleslaw. (760 Cal)

- Topped with bacon (880 Cal)
- Make it a double decker (1010 Cal)
- Topped with bacon (1130 Cal)

BEVERAGES

Cocktails

FRENCH MARTINI

Tito's Handmade Vodka and Chambord Raspberry Liqueur with a dash of pineapple juice. Served with a sugar rim. (200 Cal)

PLATINUM MARGARITA

Patrón Silver 100% Agave Tequila, all-natural RIPE® Cold-Pressed Agave Margarita mix and fresh lime. (300 Cal)

MANGO MAI TAI

Lawley's Small Batch Rum, Gosling's Black Seal Rum, Disaronno Amaretto, mango puree, pineapple juice and sour mix. (330 Cal)

FRESH FRUIT SANGRIA

Our handcrafted recipe blends Camila Malbec red wine, Patrón Citrónge and fruit juices. Served chilled over ice with fresh citrus fruit. (330 Cal)

PINK PALOMA

Sauza Hornitos Tequila, ruby red grapefruit and cranberry juices shaken and served over ice. Topped with sparkling Cupcake Prosecco. (180 Cal)

WOODFORD BOURBON SPRITZ

Woodford Reserve Bourbon, RIPE® Cold-Pressed Bajan Punch, a hint of spice and a spritz of soda. (190 Cal)

ESPRESSO MARTINI

Three Olives Espresso Vodka, Kahlua and Bailey's Irish Cream with a dollop of whipped cream. (302 Cal)

Cold Beer

Enjoy a frosty cold draft beer served in a 16 oz. chilled mug, our 23 oz. Blockbuster™ Mug or an ice-cold bottle. Our selection varies by restaurant. (65-364 Cal)

DOMESTIC FAVORITES

- Bud Light
- Budweiser
- Michelob Ultra
- Miller Lite
- Coors Light

BEER ALTERNATIVES

- Truly Wild Berry Hard Seltzer (85)
- Angry Orchard Hard Cider (85)
- Just the Haze IPA (Non-Alcoholic)
- Athletic Brewing Co. (Non-Alcoholic)

CRAFTS & IMPORTS

- Samuel Adams Wicked Hazy IPA
- Samuel Adams Seasonal
- Samuel Adams Boston Lager
- Heineken
- Corona
- Blue Moon Belgian White

HORSESHOE ALE

A Celtic Red Ale with a sweet, malty, toasty flavor brewed exclusively for us by Harpoon Brewery. (170 Cal)

Wine

A generous pour in a 7 oz. glass or enjoy a glass and a half in a Quartino. (122-273 Cal)

WHITE

- EOS Moscato
- Ferrari-Carano Pinot Grigio
- Dashwood Sauvignon Blanc
- Sebastiani Chardonnay
- Chalk Hill Chardonnay

SPARKLING

- La Marca Prosecco

ROSÉ

- Acrobat Rosé

RED

- Firestone Pinot Noir
- EOS Merlot
- Kuleto Frog Prince Red Blend
- Camila Malbec
- Rickshaw Cabernet Sauvignon

Alcohol Free

Enjoy free refills on all except Frozen Lemonades.

SPARKLING REFRESHERS

- All-natural pure and soda water.
- Raspberry Lime (100 Cal)
- Strawberry Lemon (90 Cal)

STRAWBERRY LEMONADE

- (160 Cal)

MANGO ICED TEA

- (130 Cal)

FROZEN LEMONADES

- All-natural and frosty.
- Raspberry Splash (270 Cal)
- Strawberry Splash (260 Cal)
- Classic Lemonade (210 Cal)

FRESH BREWED LIPTON ICED TEA

- (6 Cal)

NEW ENGLAND COFFEE

- (0 Cal)

FOUNTAIN DRINKS

- (0-200 Cal)

DESSERTS