



## THE NINES MENU

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## STARTERS & WINGS

**BONELESS WINGS**  
Hand-breaded & dripping with our signature spicy Buffalo or Gold Fever Sauce. (990-1110 Cal)  
XL Order (1420-1660 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)

**PRETZEL BITES**  
Freshly baked salted Bavarian pretzel bites. Served with brewpub mustard sauce and warm queso sauce for dipping. (960 Cal)

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

**SPINACH & ARTICHOKE DIP**  
A skillet-baked creamy blend of Parmesan, spinach and artichoke hearts topped with mozzarella and provolone cheeses and pico de gallo. Served with crispy tortilla chips. (960 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)

**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)

**STEAK & CHEESE FLATBREAD**  
Crisp flatbread glazed with cheese sauce topped with tender sliced steak, caramelized onions and melted mozzarella and provolone cheeses. Finished with chopped parsley and horseradish sauce. (1090 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)

**SOUP DU JOUR**  
(290-510 Cal)

**HOUSE SALAD** (GS)  
Tomatoes, cucumbers, red onions, Parmesan cheese and croutons. Please order without croutons if Gluten Sensitive. (110-450 Cal)

**SEAFOOD CHOWDER**  
A favorite. Packed with clams, shrimp, schrod and potatoes. (150 Cal)  
Cup (360 Cal)

**CAESAR SALAD**  
Fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese. (180 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 (GS) (610 Cal)  
• Seasoned Chicken (GS) (870 Cal)  
• Carne Asada Steak (1030 Cal)

• Grilled Chilled Chicken (600 Cal)  
• Plain, without protein (450 Cal)  
• Roasted Balsamic Salmon (1020 Cal)  
• Broiled Sirloin Tips\* (850 Cal)

**SOUTHWEST CHICKEN SALAD**  
Fresh mixed greens with fajita-spiced grilled chicken, Monterey Jack and cheddar cheeses, tomatoes, cucumbers, red onions, fire-roasted corn, black beans and tortilla chips. Finished with fresh cilantro and served with avocado ranch dressing. (770 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\*** Cabot  
Jam packed with the taste of New England. Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise. (910 Cal)

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

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

**BACON & CHEESE BURGER\*** (GS)  
Melted American cheese and applewood smoked bacon. Please order a Gluten Free roll and side if Gluten Sensitive. (820 Cal)

**TACOS**  
Three 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.

**ALL STAR BURGER\*** (GS)  
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)

• Grilled Chicken (1120 Cal)  
• Crispy North Atlantic Cod (1540 Cal)  
• Crispy Cauliflower (1410 Cal)  
• Carne Asada Steak (1480 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.*

**CHICKEN PARMIGIANA**  
Skillet baked creamy and improved with more to love! A generous, fried chicken cutlet topped with classic tomato sauce and provolone cheeses. Served with penne pasta and warm Rustic Bread. (1770 Cal)

**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)

**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.*

**GRILLED BALSAMIC CHICKEN** (GS)  
Tender, marinated chicken breast flame broiled with a balsamic glaze. Served with two sides. (410 Cal)

## CRAVEABLE COMBOS

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

• Seafood Trio (970 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-fried, hand-breaded shrimp served with french fries, coleslaw and a tangy cocktail sauce. (1420 Cal)

**SEAFOOD TRIO**  
Tender shrimp, North Atlantic cod and sea scallops baked with seasoned cracker crumbs and butter. Served with two sides and a fresh grilled lemon. (670 Cal)

**FISH & CHIPS**  
Hand-breaded North Atlantic cod fried until crispy. Served with tartar sauce, french fries and coleslaw. (1690 Cal)

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

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

**ROASTED SALMON** (GS)  
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\*** (GS)  
Our signature Broiled Sirloin Tips smothered with fresh sautéed onions, peppers and mushrooms. Served with potato and vegetable. (620 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)

**BROILED SIRLOIN TIPS\*** (GS)  
Our signature tips, hand cut and marinated with our secret recipe. Served with potato and vegetable. (510 Cal)

**NEW YORK STRIP\*** (GS)  
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)

**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)

**PRIME RIB DINNER\***  
Savor our new 16 oz. USDA Choice Prime Rib, crusted with a blend of seasonings and slow roasted for hours. Served in its natural juices with a side of creamy horseradish sauce, au jus for dipping and choice of two sides: potato, House Salad or vegetable. (1580 Cal)

## WEEKEND SPECIAL

Available Fri. after 4pm & all day Sat & Sun., while it lasts!

## 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 (GS) (240 Cal) • Rice (310 Cal)  
Coleslaw (140 Cal) • Corn (120 Cal) • French Fries (500 Cal)  
Broccoli (GS) (25 Cal) • Baked Potato after 4PM (250 Cal)

## PREMIUM SIDES

Broccoli Casserole (130 Cal)  
Bacon Mac & Cheese (470 Cal)  
Grilled Asparagus (25 Cal)  
Loaded Baked Potato after 4PM (250 Cal)  
*Topped with cheese, bacon, and chives.*

## DAYTIME DEALS

Served Monday - Saturday until 5pm.

## WRAPS & SANDWICHES

Served with fries or coleslaw.

**VERMONT CHEDDAR CHICKEN SANDWICH** Cabot  
Grilled chicken breast topped with Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayo stacked with lettuce, tomato and pickles. Served on a brioche bun. (710 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)

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

**CRISPY FISH SANDWICH**  
Hand-breaded, delicately fried North Atlantic cod stacked with lettuce, tomato and a drizzle of chipotle mayo served on a brioche bun. (690 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  
• Cup of Soup Du Jour  
• Garden Salad  
• Caesar Salad

**SOUP & SALAD COMBOS**  
Your choice of salad paired with a cup of Soup Du Jour or Seafood Chowder. (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

**CAESAR SALAD**  
Sprinkled with croutons and cheese. (450 Cal)  
Topped with your favorite:  
• Grilled Chilled Chicken (600 Cal)  
• Roasted Balsamic Salmon (1020 Cal)  
• Broiled Sirloin Tips\* (850 Cal)

**HERBED GARLIC BUTTER TROPPED 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)

**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)  
• Make it a double decker (1010 Cal)  
• Topped with bacon (1130 Cal)

## COCKTAILS

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

**PINK PALOMA**  
Sauza Hornitos Tequila, ruby red grapefruit and cranberry juices shaken and served over ice. Topped with sparkling La Marca Prosecco. (180 Cal)

**PLATINUM MARGARITA**  
Patron Silver 100% Agave Tequila, all-natural RIFE® Cold-Pressed Agave Margarita mix and fresh lime. (300 Cal)

**WOODFORD BOURBON SOUR SMASH**  
Muddled fresh fruit with Woodford Reserve Bourbon, Angostura bitters, 100% organic agave syrup and RIFE® Cold-Pressed all-natural sour mix. (190 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)

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

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

**HOUSE CUERVO MARGARITA**  
All-natural margarita mix, Jose Cuervo and a fresh squeeze of lime. (270 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

**CRAFTS & IMPORTS**  
Samuel Adams Wicked Hazy IPA  
Samuel Adams Seasonal  
Samuel Adams Boston Lager  
Heineken  
Corona  
Blue Moon Belgian White

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

**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

**ROSÉ**  
Acrobat Rosé

**SPARKLING**  
La Marca Prosecco

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

**ALCOHOL-FREE BEVERAGES**  
Enjoy free refills on all except Frozen Lemonades.

**SPARKLING REFRESHERS**  
All-natural puree and soda water.  
• Raspberry Lime (100 Cal)  
• Strawberry Lemon (90 Cal)

**FRESH BREWED LIPTON ICED TEA** (6 Cal)  
**NEW ENGLAND COFFEE** (0 Cal)

**STRAWBERRY LEMONADE** (160 Cal)

**FOUNTAIN DRINKS** (0-200 Cal)

**MANGO ICED TEA** (130 Cal)

**FRUIT SMOOTHIES**  
• Raspberry Splash (270 Cal)  
• Strawberry Splash (260 Cal)  
• Classic Lemonade (210 Cal)

**FROZEN LEMONADES**  
All-natural and frosty.

**DESSERTS**

**APPLE CRUMB PIE SKILLET**  
A delicious favorite! Dutch apple pie with a streusel topping, skillet baked and crowned with vanilla bean ice cream. (700 Cal)

**SALTED CARAMEL CHEESECAKE**  
Rich, creamy vanilla cheesecake topped with rich caramel sauce and a sprinkle of salt. (680 Cal)

**CHOCOLATE CAKE**  
Four layers of decadent chocolate cake, with a rich chocolate frosting, topped with chocolate shavings and served with whipped cream. *Enjoy with Chambord Raspberry Liqueur for even more decadence. (Adults 21+ only).* (950 Cal)

**BAKED CHOCOLATE CHIP COOKIE SKILLET**  
A warm and gooey New England classic. A fresh skillet-baked chocolate chip cookie topped with creamy vanilla bean ice cream and a drizzle of chocolate sauce. (1150 Cal)

**PETITE TREATS™**  
They're the perfect size so there's always room for dessert. Selection varies so ask your server for today's selection. (270-660 Cal)

**TOWERING MIDNIGHT FUDGE CAKE**  
Moist chocolate cake with Oreo® cookie crumbles baked inside. Served warm with creamy vanilla bean ice cream, hot fudge and whipped cream. (1680 Cal)

Items and prices may vary by location. Additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calorie counts for menu items do not include sides unless specific sides are listed. \*Cooked to order. \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.† To Go Orders are subject to up to an 8% packaging charge which is retained by Ninety Nine Restaurants for packaging costs and/or online services. The fee does not represent a tip or service charge for any employee. \*\*Every effort has been made to ensure that the allergen information provided is accurate for those with gluten sensitivities. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information.

(GS) = Before placing your order, please inform your server if a person in your party has a gluten sensitivity.\*\*

Before placing your order, please inform your server if a person in your party has a food allergy.