

The Nines MENU

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ORDER NOW

STARTERS & WINGS

BONELESS WINGS & SKINS SAMPLER

Our signature hand-breaded Boneless Buffalo Wings and Classic Potato Skins. (1520 Cal)

BONELESS WINGS

Hand-breaded and dripping with our signature spicy Buffalo or Gold Fever Sauce. (1150-1330 Cal) XL Order (1570-1850 Cal)

CLASSIC POTATO SKINS

The return of a classic! Melted Monterey Jack and cheddar cheeses and applewood smoked bacon layered on top of crispy potato skins. Served with sour cream. (1580 Cal)

SEAFOOD STUFFIES

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

CRISPY CAULIFLOWER

Tempura style cauliflower lightly fried and served with spicy Sriracha ranch dipping sauce. (700 Cal)

MOZZARELLA MOONS

Mozzarella cheese lightly fried with a crispy, crunchy coating of parmesanseasoned breadcrumbs. Served with classic tomato (860 Cal) sauce.

CHICKEN FAJITA FLATBREAD

Crisp flatbread glazed with aueso 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. (820 Cal)

PORK CARNITAS FLATBREAD

Crisp flatbread glazed with queso and topped with slow-roasted pork carnitas, fire roasted corn, caramelized onions and Monterey Jack cheese. Finished with chopped cilantro and avocado ranch sauce. (680 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. (450 Cal)

HOUSE SALAD GS

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

BROCCOLI & CHEDDAR SOUP

Everyone's favorite! Creamy extra sharp cheddar cheese and broccoli. (400 Cal) Crock Cup (290 Cal)

SEAFOOD CHOWDER

A favorite. Packed with clams, shrimp, schrod 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. (360 Cal)

FRESH ENTRÉE SALADS & BOWLS

SOUTHWEST FAJITA BOWLS GS

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

Slow-Roasted Pork Carnitas GS

Plain, without protein ^{GS} Seasoned Chicken ^{GS}

Seasoned Shrimp Skewer ^{GS}

SOUTHWEST CHICKEN SALAD Fresh mixed greens with

CRISPY HONEY MUSTARD CHICKEN SALAD Hand-breaded crispy chicken

(860 Cal) (610 Cal) (760 Cal) (970 Cal)

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. (1000 Cal)

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. (960 Cal)

CHICKEN



CHICKEN PARMIGIANA

It's back and better than ever! 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. (1400 Cal)

ORIGINAL CRISPY CHICKEN TENDERS

A crispy hand-breaded classic. Served with honey mustard and two sides. (1080 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 Maine Russet mashed potatoes with country gravy. Served with cranberry sauce, a warm honey-glazed biscuit and one side. (1240 Cal)

BUFFALO CHICKEN MAC & CHEESE

Skillet baked creamy cavatappi Mac & Cheese topped with crispy handbreaded chicken tossed in our legendary Buffalo sauce, drizzled with Sriracha ranch sauce and topped with bleu cheese crumbles. Served with warm Rustic Bread. (1580 Cal) Also available with our Gold Fever or Honey BBQ sauce

GRILLED BALSAMIC CHICKEN GS

Tender lemon rosemary marinated chicken breast flame broiled with a balsamic glaze. Served with two sides. (440 Cal)

WRAPS, SANDWICHES & TACOS

HONEY BBQ CHICKEN WRAP

Hand-breaded crispy chicken tenders with honey BBQ sauce. Wrapped up with lettuce, tomatoes, Monterey Jack and cheddar cheeses. Served with french fries or coleslaw. (850 Cal)

SPICY CRISPY

CHICKEN SANDWICH Crispy buttermilk tabascobreaded chicken breast drizzled with spicy Sriracha ranch sauce stacked with lettuce, tomato and pickles. Served on a brioche bun with french fries or coleslaw. (820 Cal)

FISH TACOS

Your choice of crispy or Southwest seasoned baked fish filet, fresh cabbage, fresh pico de gallo and chipotle sauce in warm flour tortillas with steamed brown rice. Served with guacamole sour cream and a fresh lime. (1440-1470 Cal)

CRISPY CAULIFLOWER TACOS

Tempura style cauliflower, fresh cabbage, tomatoes, fresh pico de gallo and spicy Sriracha ranch sauce in warm flour tortillas with steamed brown rice. Served with guacamole, sour cream and a fresh lime. (1250 Cal)



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. Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise. (960 Cal)

CHEESE BURGER*

A classic, can't-go-wrong favorite with American, Vermont Cheddar or Swiss cheese. (750 Cal)

BACON & CHEESE BURGER* GS Melted American cheese and applewood smoked bacon. Please order a Gluten Free roll and side if Gluten Sensitive. (870 Cal)

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 (1850 Cal) Sensitive.

😂 COMBOS

SIRLOIN TIPS* & CHICKEN TENDERS

Grilled Shrimp Skewers (710 Cal)

Our signature Broiled Sirloin Tips paired with a handful of our Original Crispy Chicken Tenders. Served with french fries and honey BBQ sauce. (1530 Cal)

SURF & TURF

A tender, juicy 8 oz. Top Sirloin* paired with your choice of seafood and served with one side. (990 Cal) Seafood Trio Baked Stuffed Shrimp (980 Cal)

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

SEAFOOD

NEW ENGLAND FRIED SHRIMP

Golden-fried, hand-breaded shrimp served with french fries, coleslaw and a tangy cocktail sauce. (1460 Cal)

FISH & CHIPS

Hand-breaded fish filets battered and fried until crispy. Served with tartar sauce, french fries and coleslaw. (1760 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 North Atlantic 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 (590 Cal) sides.

ROASTED SALMON

North Atlantic salmon lightly seasoned and roasted. Served with two sides. Choose your style:

Simply Seasoned ^{GS} Balsamic Glaze ^{GS} Sweet Chili Sauce

(670 Cal) (700 Cal) (770 Cal)

STEAK, TIPS & MORE

SMOTHERED TIPS* GS

Our signature Broiled Sirloin Tips smothered with fresh sautéed onions, peppers and mushrooms. Served with potato and vegetable. (730 Cal)

BROILED SIRLOIN TIPS* GS

Our signature tips, hand cut and marinated with our secret recipe. Served with potato and vegetable. (650 Cal)

PORK CARNITAS MAC & CHEESE

Skillet baked creamy cavatappi Mac & Cheese spiked with jalapeño peppers and topped with slow-roasted pork carnitas and pico de gallo drizzled with chipotle sauce and fresh cilantro. Served with warm Rustic Bread. (1310 Cal)

ST. LOUIS BBQ RIBS

Signature seasoned, falloff-the-bone ribs hickory smoked for hours and basted with BBQ sauce. Served with a warm honeyglazed biscuit, french fries and coleslaw. (2510 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)

ROYAL SIRLOIN* 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)

MAKE ANY ENTRÉE A THREE COURSE MEAL

Add a cup of Broccoli & Cheddar Soup, Seafood Chowder or a House Salad and a Petite Treat[™] Dessert.

SIDES

Maine Russet Mashed Potatoes ^{GS} (260 Cal) Rice (310 Cal) • Coleslaw (150 Cal) • Corn (70 Cal) French Fries (520 Cal) • Broccoli ^{GS} (25 Cal)

PREMIUM SIDES

Roasted Cauliflower Rice (25 Cal) Bacon Mac & Cheese (460 Cal) Grilled Asparagus (25 Cal)

COCKTAILS

LEMONTITO MARTINI

A crisp martini with Tito's Handmade Vodka and a splash of fresh lemon. (230 Cal)

APEROL SPRITZ

A refreshing, bubbly creation of Aperol and sparkling Cupcake Prosecco topped with a splash of soda water. (190 Cal)

STRAWBERRY GIN LEMONADE

A refreshing seasonal cocktail! Hendrick's Gin infused with rose and cucumber, fresh strawberries, lemonade and a spritz of soda. (340 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)

MUDSLIDE MARTINI

Kahlua, Bailey's Irish Cream and vodka with a drizzle of chocolate sauce. (240 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)

WOODFORD BOURBON SOUR SMASH

Muddled fresh fruit with Woodford Reserve Bourbon, Angostura bitters, 100% organic agave syrup and **RIPE®** Cold-Pressed all-natural sour mix. (160 Cal)

Drink Responsibly.

MARGARITAS

ROSÉ MARGARITA

A classic margarita

PLATINUM MARGARITA Patrón Silver 100% Agave



individually handcrafted with Acrobat Rosé Wine, Casamigos Blanco 100% Agave Tequila and freshly squeezed lime. (300 Cal)

HOUSE CUERVO MARGARITA All-natural margarita mix, Jose Cuervo and a fresh

squeeze of lime. (270 Cal)

Tequila, all-natural RIPE® Cold-Pressed Agave Margarita mix and fresh lime. (300 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)

CRAFTS

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

99 HORSESHOE ALE Brewed exclusively for us by Harpoon Brewery.

IMPORTS

Corona Heineken

DOMESTIC FAVORITES

Bud Liaht Budweiser Bud Select Michelob Ultra Miller Lite Coors Light

BEER ALTERNATIVES

Truly Hard Seltzer^{GS} Angry Orchard Hard Cider^{GS} Just the Haze IPA (Non-Alcoholic) O'Doul's (Non-Alcoholic)

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 **Rickshaw Sauvignon Blanc** Sebastiani Chardonnay Chalk Hill Chardonnay

SPARKLING

Cupcake Prosecco

ROSÉ

Acrobat Rosé

RED

Firestone Pinot Noir

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

Fresh Brewed Lipton Iced Tea (6 Cal) New England Coffee (0 Cal) Fountain Drinks (0-200 Cal) Strawberry Lemonade (160 Cal) Mango Iced Tea (130 Cal)



DESSERTS

TOWERING MIDNIGHT

Moist chocolate cake with Oreo[®] cookie crumbles baked inside. Served warm

with creamy vanilla bean ice cream, hot fudge and

whipped cream. (1520 Cal)

FUDGE CAKE

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. (1070 Cal)

PETITE TREATS TM

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)

Items and prices may vary by location.

Additional nutrition information available upon request. 2,000 calories a day is used 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." All weights are prior to cooking. 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.**

Frozen Lemonades Raspberry Splash Strawberry Splash