STARTERS & WINGS

Boneless Wings & Skins Sampler
Our signature hand-breaded Boneless Buffalo Wings and Outrageous Potato Skins. 12.79 (1890 Cal)

Boneless Wings
Hand-breaded and dripping with our signature spicy Buffalo or Gold Fever Sauce. 10.29 (1270 Cal) XL Order 12.59 (1700 Cal)

Outrageous Potato Skins
Monterey Jack and cheddar cheeses and bacon layered on top of crispy potato skins and served with sour cream. 9.59 (1470 Cal)

MOZZARELLA MOONS
Mozzarella cheese lightly fried with a crispy, crunchy coating of parmesan-seasoned crumbs. 7.39 (860 Cal)

CRISPY CAULIFLOWER
Tempura style cauliflower lightly fried and served with a spicy sriracha ranch dipping sauce. 7.99 (700 Cal)

SHRIMP FLATBREAD
A crisp flatbread glazed with lemon butter sauce and topped with shrimp tossed in roasted red pepper pesto, fresh tomatoes, provolone and mozzarella cheeses. 8.99 (730 Cal)

CHICKEN & MORE

Balsamic Grilled Chicken
Two lemon rosemary garlic chicken breasts flame broiled with a balsamic glaze. Served with two sides. 10.59 (500 Cal)

Southwest Fajita Chicken Bowl
Seasoned, flame-broiled chicken served in a bowl of steamed rice with corn, black beans, fresh pico de gallo, guacamole, jalapeños and a drizzle of chipotle sauce. 10.99 (680 Cal) Southwest Fajita Shrimp Bowl 11.99 (750 Cal) Southwest Fajita Steak Bowl* 12.99 (840 Cal)

Original Crispy Chicken Tenders
A crispy hand-breaded classic. Served with honey mustard and two sides. 11.79 (1300 Cal)

Chicken Parmigiana
A hand-breaded crispy chicken breast topped with classic tomato sauce and melted mozzarella cheese. Served with penne pasta and rustic bread. 11.29 (1350 Cal)

Grilled Lemon Rosemary Turkey Tips
Hand-cut turkey tips expertly marinated with lemon rosemary garlic and flame broiled to perfection. Served with two sides. 14.99 (660 Cal)

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COMBOS

Baked Coastal Combo
Sweet Georges Bank sea scallops, shrimp, North Atlantic schrod and lobster meat topped with seasoned cracker crumbs and baked to perfection. Served with a fresh grilled lemon and one side. 19.99 (1050 Cal)

Sirloin Tips* & Chicken Tenders
A half-pound of our signature Broiled Sirloin Tips paired with a handful of our Original Crispy Chicken Tenders. Served with fries and honey BBQ sauce. 14.29 (1540 Cal)

Sirloin* & Baked Scallop Combo
A tender 8 oz. New York Sirloin paired with Georges Bank sea scallops baked with seasoned cracker crumbs and butter. Served with one side. 22.99 (890 Cal)

STEAK

Broiled Sirloin Tips*
Our signature 16 oz. tips, hand cut and marinated with our secret recipe. Served with two sides. 15.99 (650 Cal) King size your tips and get 8 oz. more. Add 5.79 (970 Cal)

Smothered Tips*
Our signature Broiled Sirloin Tips smothered with fresh sautéed onions, peppers and mushrooms. Served with two sides. 16.99 (730 Cal) King size your tips and get 8 oz. more. Add 5.79 (1050 Cal)

Royal Sirloin*
A 12 oz. premium New York center cut. Flame broiled, seasoned and grilled to perfection. Served with two sides: House Salad (70-240 Cal), potato (250-520 Cal) or vegetable (25-130 Cal). 17.49 (590 Cal)

SEAFOOD

Colossal Lobster Roll
Our signature lobster roll! 100% North Atlantic sweet and tender lobster meat blended with just the right amount of mayo and celery, piled high on a grilled brioche roll and served with French fries and coleslaw. 21.99 (1230 Cal)

Hot Buttered Lobster Roll
Warm and buttery! Sweet and tender North Atlantic lobster meat piled high on a grilled brioche roll. Served with French fries and coleslaw. 23.99 (1250 Cal)

New England Baked Scallops
A local favorite from Georges Bank. Sweet and tender scallops baked with seasoned cracker crumbs and butter. Served with two sides and a grilled lemon for a burst of flavor. 18.99 (680 Cal)

Fresh Balsamic Salmon
Fresh North Atlantic salmon lightly seasoned, roasted and finished with a balsamic glaze. Served with two sides. 16.79 (700 Cal) Fresh Seasoned Salmon also available. (670 Cal)

New England Fish Fry
Hand-breaded schrod battered and fried until crispy. Served with tartar sauce, French fries and coleslaw. 12.79 (1570 Cal)

Baked Schrod
Crusted with seasoned cracker crumbs and baked tender and flaky. Served with two sides. 14.29 (490 Cal)
BURGERS, SANDWICHES & MORE

Our burgers are seasoned, flame broiled to order and served on a brioche bun with all the fresh toppings. Served with choice of french fries (520 Cal) or coleslaw (150 Cal). A Black Bean Burger may be substituted for any burger below.

All Star Burger*
American cheese, bacon, sautéed onions, lettuce, tomato, pickles and our signature sauce. Served with french fries and coleslaw. 13.29 (1850 Cal)

Bacon & Cheese Burger*
Melted American cheese and applewood smoked bacon makes everything better. 11.89 (870 Cal)

Cheese Burger*
A classic, can't go wrong favorite with American, Vermont Cheddar or Swiss cheese. 11.49 (750 Cal)

Vermont Cheddar Burger*
Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise. 12.49 (950 Cal)

Honey BBQ Chicken Wrap
Hand-breaded crispy chicken tenders with honey BBQ sauce. Wrapped up with lettuce, tomatoes, Monterey Jack and cheddar cheeses. 10.99 (960 Cal)

NEW ENTRÉES FOR ONLY 9.99

Sundried Tomato Chicken Kabobs
Sundried-tomato-marinated chicken tip skewers flame broiled and topped with grape tomatoes. Served with rice. 9.99 (820 Cal)

Twin Catch
Baked North Atlantic schrod paired with tender shrimp and crusted with seasoned cracker crumbs and butter. Served with one side. 9.99 (360 Cal)

New England Fried Shrimp
Golden-fried shrimp served with French fries, coleslaw and a tangy cocktail sauce for dipping. 9.99 (1100 Cal)

Country Fried Chicken
Buttermilk-breaded chicken breast and Maine Russet Mashed potatoes with country gravy. Served with cranberry sauce, a warm honey-glazed biscuit and one side. 9.99 (1260 Cal)

Garlic Parmesan Chicken Mac & Cheese
Cavatappi noodles baked with smoked gouda and parmesan cheese, topped with oven-roasted, garlic-parmesan-crusted chicken. 9.99 (1200 Cal)

Three Course Meal
Add a cup of Seafood Chowder (360 Cal) or a House Salad (70-240 Cal) and a Petite Treat™ Dessert (320-380 Cal) for 4.79.

SALADS, SOUPS & SIDES

House Salad
Tomatoes, cucumbers, red onion, parmesan cheese and croutons. 4.79 (110 – 450 Cal)

Seafood Chowder
A favorite. Packed with clams, shrimp, schrod and potatoes. Crock 5.99 (510 Cal) Cup 4.79 (360 Cal)

Double Bleu Iceberg Wedge
A wedge of crisp lettuce smothered in creamy bleu cheese dressing. Topped with tomatoes, crumble bleu cheese and applewood smoked bacon. 6.29 (450 Cal)

Sides
French Fries, Coleslaw, Corn, Broccoli, Rice, Maine Russet Mashed Potatoes

DESSERTS

Baked Chocolate Chip Cookie Skillet
A fresh skillet-baked chocolate chip cookie topped with Gifford's of Maine creamy vanilla bean ice cream and a drizzle of chocolate sauce. 5.99 (1070 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. 6.49 (790 Cal)

Petite Treat Dessert of the Day
Ask your server about their current offering. 2.49 (320 – 380 Cal)

KIDS

Jumbo Hot Dog 5.59 (460 Cal)
Mac & Cheese 5.79 (1250 Cal)
Junior Burger* with Cheese 6.39 (570-610 Cal)
Chicken Tenders 6.29 (480 Cal)
Kids Pasta 5.09 (570 Cal)

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