



ALWAYS THE *Real* DEAL

Join  **REWARDS**
AND GET MORE OF THE NINES

 EXCLUSIVE NEWS & REWARDS

 A TREAT FOR SIGNING UP AND ON YOUR BIRTHDAY

 MORE SURPRISES ALL YEAR LONG



SCAN TO JOIN

DRINKS

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)

HENDRICK'S GIN & TONIC

A classic! Hendrick's Gin infused with rose and cucumber is splashed with tonic and a freshly squeezed lime. (130 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 and fruit juices. Served chilled over ice with fresh citrus and seasonal 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)

MARGARITAS

MONSTAH MARGARITA

Lots of lime flavor! Sauza Hornitos 100% Agave Tequila, fresh lime and a splash of bubbly Sparkling Water for a refreshing burst of lime. (300 Cal)

HOUSE CUERVO MARGARITA

All-natural margarita mix, Jose Cuervo and a fresh squeeze of lime. (270 Cal)

PLATINUM MARGARITA

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

 Drink Responsibly
Drive Responsibly

STARTERS & WINGS

BONELESS WINGS

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

XL Order (1570-1850 Cal)

BONELESS WINGS & LOADED TOTS

Our signature hand-breaded Boneless Buffalo Wings paired with our irresistible Loaded Tots. (1230 Cal)

LOADED TOTS

Cheddar tots smothered with caramelized onions, melted mozzarella and provolone cheeses and applewood smoked bacon. Baked until ooey & gooey then topped with creamy horseradish sauce and chives. (1330 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 parmesan-seasoned breadcrumbs. Served with classic tomato sauce. (860 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. (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. Crock (400 Cal) 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 rice. Topped with fresh cilantro and chipotle sauce.

Slow-Roasted Pork Carnitas ^{GS} (860 Cal)

Plain, without protein ^{GS} (610 Cal)

Seasoned Chicken ^{GS} (760 Cal)

Seasoned Shrimp Skewer ^{GS} (970 Cal)

NEW APPLE CRANBERRY CHICKEN SALAD ^{GS}

Fresh mixed greens with grilled chicken, green apples, cranberries, bleu cheese crumbles and sliced almonds. Served with creamy poppyseed dressing. (700 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. (960 Cal)

CHICKEN

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)

GRILLED BALSAMIC CHICKEN ^{GS}

Tender lemon rosemary marinated chicken breast flame broiled with a balsamic glaze. Served with two sides. (440 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. (1580 Cal)

Also available with our Gold Fever or Honey BBQ sauce.

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 tabasco-breaded 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)

NEW 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)

JUICY BURGERS

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 Sensitive. (1850 Cal)

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 a 4% 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.

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



SURF & TURF COMBOS

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

NEW SEAFOOD TRIO

Tender shrimp, baked fish filet and sea scallops baked with seasoned cracker crumbs and butter. Paired with an 8 oz. Top Sirloin. (990 Cal)

GRILLED SHRIMP SKEWERS

Delicious shrimp seasoned and grilled to perfection. Paired with an 8 oz. Top Sirloin. (710 Cal)

BAKED STUFFED SHRIMP

Jumbo shrimp filled with seafood stuffing. Paired with an 8 oz. Top Sirloin. (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 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. Served with two sides. Choose your style:

Simply Seasoned ^{GS} (670 Cal)
Balsamic Glaze ^{GS} (700 Cal)
Sweet Chili Sauce (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)

King size your tips. (1050 Cal)

BROILED SIRLOIN TIPS* ^{GS}

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

King size your tips. (970 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. (1530 Cal)

NEW ST. LOUIS BBQ RIBS

Signature seasoned, fall-off-the-bone ribs hickory smoked for hours and basted with BBQ sauce. Served with a warm honey-glazed biscuit, french fries and coleslaw. (2510 Cal)

NEW 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)

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)

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)

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

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

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

BEVERAGES & DESSERTS

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
Cisco Brewers Seasonal
Samuel Adams Seasonal
Samuel Adams Boston Lager
Blue Moon Belgian White

 **HORSESHOE ALE**
Brewed exclusively for us by Harpoon Brewery.

DOMESTIC FAVORITES

Bud Light
Budweiser
Michelob Ultra
Miller Lite
Coors Light
 **BUD SELECT**
All day, every day.

BEER ALTERNATIVES

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

IMPORTS

Corona
Heineken

WINE

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

WHITE

Rickshaw Sauvignon Blanc
Placido Pinot Grigio
EOS Moscato
Sebastiani Chardonnay
Kendall-Jackson Vintner's Reserve Chardonnay

SPARKLING

Cupcake Prosecco
Glass only.

ROSÉ

Dark Horse Rosé
Beringer White Zinfandel

RED

Firestone Pinot Noir
Blackstone Merlot
Camila Malbec
Rickshaw Cabernet Sauvignon

ALCOHOL FREE

Enjoy free refills on all except Frozen Lemonades.

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

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™

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. (1520 Cal)