



THE NINES MENU

Click here to place an order

or to see prices by location.

ORDER NOW

Starters & Wings

BONELESS WINGS & SKINS SAMPLER

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

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 parmesan, 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)

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)

PORK CARNITAS FLATBREAD

Crisp flatbread glazed with queso and topped with slow-roasted pork carnitas, fire roasted corn and Monterey Jack cheese. Finished with chopped cilantro and avocado ranch sauce. (770 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)

BROCCOLI & CHEDDAR SOUP

Creamy extra sharp cheddar cheese and broccoli. Crock (400 Cal) Cup (290 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.

- Slow-Roasted Pork Carnitas (860 Cal)

- 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.

- Grilled 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

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 butterflied chicken breast breaded with spicy Sriracha ranch sauce stacked with lettuce, tomato and pickles. Served on a brioche bun. (880 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. (1300 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. (1420-1460 Cal)

CHICKEN

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)

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 Maine Russet mashed potatoes with country gravy. Served with cranberry sauce, a warm honey-glazed biscuit and one side. (1270 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

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)

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.

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)

FISH & CHIPS

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

BAKED HADDOCK

A favorite from the North Atlantic. Crusted 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

Shrimp stuffed 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. (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)

BROILED SIRLOIN TIPS

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

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)

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. (1280 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 (240 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 chicken breast wrapped up with lettuce, tomato, applewood smoked bacon and mayo. (740 Cal)

SOUTHWEST CHICKEN WRAP

Fajita spiced grilled 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, Pork Carnitas or Cheese Flatbread served with your choice of Soup or Salad. (110-400 Cal)

- Cup of Broccoli & Cheddar Soup - Garden Salad

- Cup of Seafood Chowder - Caesar Salad

- Cup of Soup Du Jour

SOUP & SALAD COMBOS

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

- Garden Salad

- Caesar Salad

- Double Bleu Iceberg Wedge

NEW ENGLAND SEAFOOD COMBO

A Seafood Stuffed 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 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)

GARLIC TERIYAKI NEW YORK STRIP

A juicy 8 oz. New York Strip flame broiled and glazed with our garlic teriyaki sauce and topped with roasted pineapple chunks. Served with one side and sauce for dipping. (530 Cal)

BEVERAGES

Cocktails

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

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

SALTED CARAMEL MARTINI

Indulge! Bailey's Irish Cream and Tito's Handmade Vodka shaken and served up with a salted caramel rim. (290 Cal)

WOODFORD BOURBON SPRITZ

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

TIPSY CRANBERRY COLOSSAL COCKTAIL

Hendrick's Gin, peach schnapps and cranberry juice topped off with a splash of Starry™ Lemon Lime Soda. (280 Cal)

PINK PALOMA

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

SPICY MANGO MARGARITA

Sweet and spicy. Muddled jalapeños, mango puree, freshly squeezed lime juice and Patrón Silver 100% Agave Tequila. (255 Cal)

SANGARITA MARGARITA

A perfect blend of mulled fruits and spices with Casamigos Blanco 100% Agave Tequila, RICE® Cold-Pressed all-natural sour mix, and fresh lime. (200 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 Hard Seltzer
Angry Orchard Hard Cider
Just the Haze IPA (Non-Alcoholic)
O'Doul's (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
Rickshaw Sauvignon Blanc
Sebastiani Chardonnay
Chalk Hill Chardonnay

RED

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

SPARKLING

Cupcake Prosecco

ROSÉ

Acrobat Rosé

Alcohol Free

Enjoy free refills on all except Frozen Lemonades.

SPARKLING REFRESHERS

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

MANGO ICED TEA

(130 Cal)

STRAWBERRY LEMONADE

(160 Cal)

FROZEN LENOMADES

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

CARAMEL ALMOND BUTTER CAKE

A classic warm, moist pound cake topped with vanilla bean ice cream, sliced almonds, caramel sauce and whipped cream. (920 Cal)

APPLE CRUMB PIE

A seasonal favorite! Dutch apple pie with a streusel topping skillet baked and crowned with vanilla bean ice cream. (700 Cal)

PETITE TREATS™