



THE NINES MENU

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or to see prices by location.

ORDER NOW

STARTERS & WINGS

- BOILESS WINGS**
Hand-breaded & dipping with our signature spicy Buffalo or Gold Fever Sauce. (990-1110 Cal)
XL Order (1420-1660 Cal)
- BOILESS WINGS & SKINS SAMPLER**
Our signature hand-breaded Boneless Buffalo Wings and Classic Potato Skins. (1550 Cal)
- PRETZEL BITES**
Freshly baked salted Bavarian pretzel bites. Served with brewpub mustard sauce and warm queso sauce for dipping. (960 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)
- 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

- HOUSE SALAD** (S)
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** (290-510 Cal)
- SEAFOOD CHOWDER**
A favorite. Packed with clams, shrimp, schrod and potatoes. (120 Cal)
Crock (510 Cal)
Cup (360 Cal)
- FRENCH ONION SOUP**
A hearty crock with hints of a burgundy and plenty of onions. Topped with a provolone 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 now with rice pilaf. Topped with fresh cilantro and chipotle sauce.
• Plain, without protein (S) (600 Cal)
• Seasoned Chicken (S) (870 Cal)
• Carne Asada Steak (1030 Cal)
(S) Please order with steamed brown rice if Gluten Sensitive.
- CAESAR SALAD**
Fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese.
• Grilled Chilled Chicken (600 Cal)
• Plain, without protein (450 Cal)
• Roasted Balsamic Salmon (1020 Cal)
• Broiled Sirloin Tips* (850 Cal)
- SPICY CRISPY SHRIMP SALAD**
Crispy golden-fried shrimp with a spicy Cajun seasoning served on top of fresh mixed greens, cucumbers, red onions and tomatoes. Drizzled with Sriracha 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, coleslaw or potato chips 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)
- CHEESE BURGER*** (S)
A classic, can't-go-wrong favorite with American, Vermont Cheddar or Swiss cheese. Please order a **Gluten Free roll and side if Gluten Sensitive**. (700 Cal)
- BACON & CHEESE BURGER*** (S)
Melted American cheese and applewood smoked bacon. Please order a **Gluten Free roll and side if Gluten Sensitive**. (820 Cal)
- ALL STAR BURGER*** (S)
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**
A crispy breaded chicken breast drizzled with spicy Sriracha ranch sauce stacked with lettuce, tomato and pickles. Served on a brioche bun. (1050 Cal)
- VERMONT CHEDDAR CHICKEN SANDWICH** (CABOT)
Grilled chicken breast topped with Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise and pickles. Served on a brioche bun. (710 Cal)
- TACOS**
Three tacos filled with fresh cabbage, fresh pico de gallo and chipotle sauce in warm flour tortillas. Served with guacamole, sour cream, a fresh lime and one side.
• Grilled Chicken (810 Cal)
• Crispy North Atlantic Cod (1230 Cal)
• Crispy Cauliflower (1090 Cal)
• Carne Asada Steak (1160 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.
- COUNTRY FRIED CHICKEN**
A crispy breaded boneless chicken breast and Russet mashed potatoes with a warm honey-glazed biscuit and one side. (1410 Cal)
Cranberry sauce upon request.
- GRILLED BALSAMIC CHICKEN** (S)
Tender, marinated chicken breast flame broiled with a balsamic glaze. Served with two sides. (460 Cal)
- CHICKEN PARMIGIANA**
A generous, fried chicken cutlet topped with classic tomato sauce and melted mozzarella and provolone cheeses. Served with penne pasta and warm Rustic Bread. (1770 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.

GRAVEABLE 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)
Add a Seafood Stuffie for 4.99 more.
- 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. (1470 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 North Atlantic cod fried until crispy, served with tartar sauce, french fries and coleslaw. (1690 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, North Atlantic cod and sea scallops baked with seasoned cracker crumbs and butter. Served with two sides and a fresh grilled lemon. (670 Cal)
- BAKED SHRIMP**
Jumbo shrimp filled with seafood stuffing and baked to perfection. Served with two sides. (590 Cal)
- ROASTED SALMON** (S)
North Atlantic salmon lightly seasoned and roasted. Choose simply seasoned or with balsamic glaze. Served with two sides. (580-670 Cal)

STEAK, RIBS & MORE

- DOUBLE BBQ TURKEY TIPS**
Hand-cut and marinated with our signature seasoning, flame broiled to perfection and basted with our zesty BBQ sauce. Served with french fries, coleslaw and a warm honey-glazed biscuit. (750 Cal)
- SMOTHERED TIPS*** (S)
Our signature Broiled Sirloin Tips smothered with fresh sautéed onions, peppers and mushrooms. Served with potato and vegetable. (620 Cal)
- BROILED SIRLOIN TIPS*** (S)
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)
- TOP SIRLOIN STEAK***
Tender and juicy. An 8 oz. top sirloin, cooked to your taste and served with choice of two: potato, House Salad or vegetable. (310 Cal)
- NEW YORK STRIP*** (S)
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)
- RIBEYE STEAK***
A hand cut, juicy, flavorful 16 oz. Ribeye steak seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. (1000 Cal)

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 (S) (240 Cal) • Rice Pilaf (310 Cal)
- Coleslaw (140 Cal) • Corn (120 Cal) • French Fries (500 Cal)
- Boccolli (S) (25 Cal) • Baked Potato after 4PM (250 Cal)
- Steamed Brown Rice (S) (210 Cal)

PREMIUM SIDES

- Sweet Potato Waffle Fries (310 Cal)
- Broccoli Casserole (130 Cal)
- Bacon Mac & Cheese (470 Cal)
- Grilled Asparagus (25 Cal)
- Loaded Baked Potato after 4PM (370 Cal)
Topped with cheese, bacon, and chives.

DAYTIME DEALS

Served Monday - Saturday until 5pm.

SANDWICHES & SUBS

Served with french fries, coleslaw or potato chips. Or substitute sweet potato waffle fries for an added charge.

- TURKEY CLUB SUB**
Hand-carved, slow-roasted turkey, applewood smoked bacon, lettuce, tomato and mayo served on a toasted sub roll. (660 Cal)
- REUBEN SANDWICH**
Sliced corned beef topped with Swiss cheese, coleslaw and our special sauce served on thick slices of grilled marble rye. (1100 Cal)
- CHICKEN PARM SUB**
Our original crispy chicken tenders topped with classic tomato sauce and melted mozzarella and provolone cheeses. Served on a toasted sub roll. (700 Cal)
- STEAK SANDWICH**
Tender sliced steak served open-faced on a toasted sub roll topped with melted mozzarella and provolone cheeses, caramelized onions, horseradish sauce and chives. (870 Cal)
- VERMONT CHEDDAR CHICKEN SANDWICH** (CABOT)
Grilled chicken breast topped with Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise and pickles. Served on a brioche bun. (710 Cal)
- GAME DAY SAUSAGE SUB**
A monster game day sub packed with juicy and flavorful Swiss Italian sausage, peppers and onions. (1130 Cal)
- CHICKEN CAESAR WRAP**
Grilled chilled chicken wrapped up with fresh, crisp romaine lettuce, Caesar dressing, croutons and cheese. (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
- 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)
- 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

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)
- LUNCH BAKED SCHROD**
A favorite from the North Atlantic crusted with seasoned cracker crumbs and baked. Served with one side. (470 Cal)
- CHEESE BURGER***
A classic, can't-go-wrong favorite with American, Vermont Cheddar or Swiss cheese. Served with french fries. (700 Cal)

BEVERAGES

COCKTAILS

- PLATINUM MARGARITA**
Patrón Silver 100% Agave Tequila, all-natural RIPE® Cold-Pressed Agave Margarita mix and fresh lime. (300 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)
- FRESH FRUIT SANGRIA**
Our handcrafted recipe blends Camilla Malbec red wine, Patrón 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)
- PINK PALOMA**
Sauza Hornitos Tequila, ruby red grapefruit and cranberry juices shaken and served over ice. Topped with sparkling La Marca Prosecco. (180 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. (190 Cal)
- ESPRESSO MARTINI**
Three Olives Espresso Vodka, Kahlua and Bailey's Irish Cream with a dollop of whipped cream. (302 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)

- AMERICAN FAVORITES**
Bud Light
Budweiser
Michelob Ultra
Miller Lite
Coors Light
- BEER ALTERNATIVES**
Truly Wild Berry (S)
Hard Seltzer
Angry Orchard (S)
Hard Cider
Just the Haze IPA (Non-Alcoholic)
Athletic Brewing Co. (Non-Alcoholic)
- CRAFTS & IMPORTS**
Samuel Adams Juicy IPA
Samuel Adams Seasonal
Samuel Adams Boston Lager
Heineken
Corona
Blue Moon Belgian White
- BUD SELECT**
16 oz. (132 Cal)
- HORSESHOE ALE**
A full bodied Amber Ale brewed exclusively for us by Harpoon Brewery. (148 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
- RED**
Bar Dog Pinot Noir
EOS Merlot
Kuleto Frog Prince Red Blend
Camilla Malbec
Rickshaw Cabernet Sauvignon
- SPARKLING**
La Marca Prosecco
- ROSÉ**
Acrobat Rosé

BOTTOMLESS ALCOHOL-FREE BEVERAGES

- SPARKLING REFRESHERS**
All-natural puree and soda water.
• Raspberry Lime (100 Cal)
• Strawberry Lemon (90 Cal)
- MANGO LEMONADE** (160 Cal)
- MANGO ICED TEA** (130 Cal)
- FRESH BREWED LIPTON ICED TEA** (6 Cal)
- NEW ENGLAND COFFEE** (0 Cal)
- FOUNTAIN DRINKS** (0-200 Cal)
PEPSI, NEW ENGLAND BLEND, PEPSI NEXT, SLURRY, PINK SLURRY, SODA POP, M&M'S SOFT DRINKS, TROPICANA LEMONADE, BRUK BROWN, LIPTON, SODA POP

DESSERTS

- CRUMBLED OREO® COOKIE CHEESECAKE**
Rich, creamy vanilla cheesecake topped with crumbled Oreo® cookie pieces, chocolate sauce and whipped cream. (690 Cal)
- APPLE CRUMB PIE SKILLET**
A seasonal favorite! Dutch apple pie with a streusel topping, skillet baked and crowned with vanilla bean ice cream. (700 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)
- 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)
- 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)
- CRUMBLED OREO® HERB SUNDAE**
Little cake with Oreo® cookie pieces inside. Served with creamy vanilla bean ice cream, hot fudge and whipped cream. (470 Cal)
- JUMBO HOT DOG** (KAYEM)
100% All Beef (480 Cal)
- GRILLED CHEESE**
Served on Wheat Bread. (420 Cal)
- MACARONI & CHEESE** (370 Cal)
- PASTA**
Served with classic tomato or butter sauce. (330 Cal)
- Mandarin Oranges (40 Cal)
- Mott's® Natural Applesauce (S) (50 Cal)
- In-Season Vegetable (25-140 Cal)
- Kids House Salad (90 Cal)
- French Fries (310 Cal)
- Rice Pilaf (160 Cal)
- Russet Mashed Potatoes (S) (120 Cal)

DESSERT

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 counts 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.

(S) = 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.