THE NINES MENU

Click here to place an order
or to see prices by location.

ORDER NOW

STARTERS & WINGS

BONELESS WINGS

Hand-breaded & dripping with our signature spicy

SEAFOOD STUFFIES

Plenty of scallops, shrimp and delicious spices

Buffalo or Gold Fever Sauce. (990-1110 Cal)
XL Order (1420-1660 Cal)

BONELESS WINGS & SKINS SAMPLER

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

MEATBALLS & MOONS COMBO

Two meatballs simmered with marinara sauce and a dollop of ricotta cheese paired with our cheesy Mozzarella Moons. Finished with grated parmesan cheese. Perfect for sharing! (1540 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

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 marinara 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

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)

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 GS

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)

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. (350 Cal)

SOUP DU JOUR

(290-510 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 rice pilaf.
Topped with fresh cilantro and chipotle sauce.

• Plain, without protein GS	(600 Cal)
• Seasoned Chicken GS	(870 Cal)
• Carne Asada Steak	(1030 Cal)

GS *Please order with steamed brown rice if Gluten Sensitive.*

CAESAR SALAD

Fresh, crisp romaine lettuce drizzled with Caesar dressing, sprinkled with croutons and cheese.

• Sliced Grilled Chicken	(660 Cal)
• Plain, without protein	(450 Cal)
• Roasted Balsamic Salmon	(1020 Cal)
• Broiled Sirloin Tips*	(850 Cal)

GRILLED CHICKEN CAPRI SALAD

CRISPY HONEY MUSTARD CHICKEN SALAD

Sliced grilled chicken, grape tomato halves and mozzarella cheese pearls served on a bed of romaine lettuce. Topped with balsamic glaze and basil pesto sauce. Finished with herbed-garlic croutons. (730 Cal)

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)

1/2 LB. AMERICAN ANGUS BURGERS

Our Burgers are 100% American Angus beef 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. Or substitute sweet potato waffle fries for an added charge.

BOURBON ONION BURGER*

A burger with a twist! Melted American cheese topped with a caramelized onion bourbon jam. (860 Cal)

VERMONT CHEDDAR BURGER*

CABOT CREAMERY

Jam packed with the taste of New England. Cabot Vermont Cheddar cheese, caramelized onions,

CHEESE BURGER* GS

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.* (750 Cal)

BACON & CHEESE BURGER* GS

Melted American cheese and applewood smoked bacon. *Please order a Gluten Free roll and side if* applewood smoked bacon and real Vermont maple mayonnaise. (960 Cal)

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.* (1130 Cal)

SANDWICHES & TACOS

Served with french fries, coleslaw or potato chips.

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)

VERMONT CHEDDAR CHICKEN SANDWICH

CABOT CREAMERY

Grilled chicken breast topped with Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon

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)

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.

and real Vermont maple mayo stacked with lettuce, tomato and pickles. Served on a brioche bun. (770 Cal)

- 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 country gravy. Served with a warm honey-glazed biscuit and one side. (1410 Cal)

Cranberry sauce upon request.

GRILLED BALSAMIC CHICKEN GS

Tender, marinated chicken

CHICKEN PARMIGIANA

A generous, fried chicken cutlet topped with classic marinara 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. Served with warm Rustic Bread. (1570 Cal)

Also available with our Gold Fever or Honey BBQ sauce.

breast flame broiled with a balsamic glaze. Served with two sides. (460 Cal)

CRAVEABLE 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	(1920 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

SEAFOOD TRIO

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)

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 STUFFED SHRIMP
Jumbo shrimp filled with seafood stuffing and baked to perfection. Served with two sides. (590 Cal)

ROASTED SALMON GS
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,

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.

coleslaw and a warm honey-glazed biscuit. (750 Cal)

SMOTHERED TIPS* GS

Our signature USDA Choice Broiled Sirloin Tips smothered with fresh sautéed onions, peppers and mushrooms. Served with potato and vegetable. (620 Cal)

BROILED SIRLOIN TIPS* GS

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

WEEKEND SPECIAL

Available Fri. after 4pm & all day Sat & Sun., while it lasts!

PRIME RIB DINNER*

Savor our 16 oz. USDA

- Full Rack (2830 Cal)
- Half Rack (1840 Cal)

TOP SIRLOIN STEAK* GS

Tender and juicy. An 8 oz. USDA Choice top sirloin, cooked to your taste and dripping with flavor. Served with choice of two: potato, House Salad or vegetable. (310 Cal)

NEW YORK STRIP* 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)

RIBEYE STEAK* GS

A hand cut, juicy, flavorful 16 oz. USDA Choice Ribeye steak seasoned and flame broiled to perfection. Served with choice of two: potato, House Salad or vegetable. (1000 Cal)

Choice Prime Rib, crusted with a blend of seasonings and slow roasted for hours. Served in its natural juices with a side of creamy horseradish sauce, au jus for dipping and choice of two sides: potato, House Salad or vegetable. (1580 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 GS (240 Cal) • Rice Pilaf (310 Cal)
Coleslaw (140 Cal) • Corn (120 Cal) • French Fries (500 Cal)
Broccoli GS (25 Cal) • Baked Potato *after 4PM* (250 Cal)
Steamed Brown Rice GS (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 4pm.

SANDWICHES & SUBS

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

BUFFALO CHICKEN DIP SUB
Crispy chicken tenders tossed in our spicy hot sauce and topped with creamy buffalo chicken dip and melted Monterey Jack and cheddar cheeses. Served on a toasted sub roll. (820 Cal)

MEATBALL SUB
Our delicious meatballs simmered in marinara sauce topped with melted mozzarella and provolone cheeses. Served on a toasted sub roll. (970 Cal)

HONEY BBQ CHICKEN WRAP
Hand-breaded crispy

REUBEN SANDWICH
Sliced corned beef topped with Swiss cheese, coleslaw and our special sauce served on thick slices of grilled marble rye. (1100 Cal)

TURKEY CLUB SUB
Hand-carved, slow-roasted turkey, applewood smoked bacon, lettuce, tomato and mayo served on a toasted sub roll. (660 Cal)

CHICKEN PARM SUB
Our original crispy chicken tenders topped with classic marinara sauce and melted mozzarella and provolone cheeses. Served on a toasted sub roll. (700 Cal)

chicken tenders with honey BBQ sauce. Wrapped up with lettuce, tomatoes, Monterey Jack and cheddar cheeses. (910 Cal)

VERMONT CHEDDAR CHICKEN SANDWICH

Grilled chicken breast topped with Cabot Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayo stacked with lettuce, tomato and pickles. Served on a brioche bun. (770 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)

CHICKEN CAESAR WRAP

Sliced grilled chicken wrapped up with fresh, crisp romaine lettuce, Caesar dressing, croutons and cheese. (740 Cal)

LUNCH COMBOS

FLATBREAD COMBOS

One half of a Buffalo Chicken, Cheese or Chicken Fajita Flatbread with your choice of Soup or Salad. (110-400 Cal)

- Cup of Seafood Chowder
- Cup of Soup Du Jour
- Garden Salad
- Caesar Salad

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

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)

CLASSICS

CAESAR SALAD

Sprinkled with croutons and cheese. (450 Cal)
Topped with your favorite:

- Sliced Grilled Chicken (660 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 1/2 pound 100% American Angus beef burger
with American, Vermont Cheddar or Swiss cheese. Served with french fries.
14.99 (750 Cal)

BEVERAGES

COCKTAILS

PLATINUM MARGARITA

PINK PALOMA

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 Camila Malbec red wine, Patrón Citrónge and fruit juices. Served chilled over ice with fresh citrus fruit. (330 Cal)

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)

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)

AMERICAN FAVORITES

Bud Light

Budweiser

Michelob Ultra

Miller Lite

Coors Light

BEER ALTERNATIVES

Truly Wild Berry GS Hard Seltzer

Angry Orchard GS Hard Cider

Just the Haze IPA (Non-Alcoholic)

Athletic Brewing Co. (Non-Alcoholic)

CRAFTS & IMPORTS

Samuel Adams New England 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. 16oz (148 Cal)

WINE

A generous 7 oz. pour in a 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

RED

Bar Dog Pinot Noir

EOS Merlot

Kuleto Frog Prince Red Blend

Camila Malbec

Chalk Hill Chardonnay

SPARKLING

La Marca Prosecco

Drink Responsibly.
Drive **Responsibly**.

Rickshaw Cabernet Sauvignon

ROSÉ

Acrobat Rosé

BOTTOMLESS ALCOHOL-FREE BEVERAGES

SPARKLING REFRESHERS

All-natural puree and soda water.

Raspberry Lime	(100 Cal)
Strawberry Lemon	(90 Cal)

STRAWBERRY 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
- PEPSI ZERO SUGAR
- PEPSI DIET
- Starry LEMON LIME
- Dr Pepper
- Mtn Dew
- MUG ROOT BEER
- Tropicana LEMONADE
- Brisk ICED TEA RASPBERRY
- Lipton

DESSERTS

CHEESECAKE TOPPED WITH OREO® COOKIE PIECES

Rich, creamy vanilla cheesecake topped with OREO® Cookie pieces, chocolate sauce, and whipped cream. (690 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 pieces baked inside. Served warm with creamy vanilla bean ice cream, hot fudge, and whipped cream. (1680 Cal)

KIDS MENU

FOR KIDS AGES 10 & UNDER

All kids meals except Cheese Flatbread served with one side. All kids meals served with a free ice cream sandwich. (170 Cal)

KIDS ENTRÉES

CRISPY CHICKEN TACOS

Two tacos with crispy chicken tenders, lettuce, Monterey Jack and cheddar cheeses in warm soft flour tortillas. Served with pico de gallo.
(520 Cal)

FRIED SHRIMP

Served with tartar sauce and fresh lemon. (980 Cal)

GRILLED CHICKEN BREAST (210 Cal)

CHEESE QUESADILLA

A flour tortilla filled with melted Monterey Jack and cheddar cheeses. Served with pico de gallo.
(620 Cal)

CHEESE FLATBREAD

Topped with classic marinara sauce and cheese.
(520 Cal)

CHICKEN TENDERS

(450 Cal)

JUNIOR BURGER* WITH CHEESE GS (520-600 Cal)

Please order a Gluten Free roll if gluten sensitive.

JUMBO HOT DOG KAYEM

100% All Beef (480 Cal)

MACARONI & CHEESE

(370 Cal)

PASTA

Served with classic marinara or butter sauce.
(330 Cal)

SIDE ITEMS

Potato Chips (140 Cal)
Mandarin Oranges (40 Cal)
Kids House Salad (90 Cal)
French Fries (310 Cal)

Mott's® Natural Applesauce GS (50 Cal)

In-Season Vegetable (25–140 Cal)

Rice Pilaf (160 Cal)

Russet Mashed Potatoes GS (120 Cal)

DESSERT

LITTLE MIDNIGHT FUDGE HERO SUNDAE
Chocolate cake with OREO® Cookie pieces inside. Served with creamy vanilla bean ice cream, hot fudge, and whipped cream. (470 Cal)

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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 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.**

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

SEPTEMBER 2025