

## 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. Please ask your server for our local selections. (65–364 Cal)

## WINE

### WHITE

**Clifford Bay Sauvignon Blanc**  
Glass 7.69 (170 Cal) Quartino 10.89 (255 Cal)

**Placido Pinot Grigio**  
Glass 7.89 (140 Cal) Quartino 11.09 (210 Cal)

**Lost Angel Moscato**  
Glass 7.69 (180 Cal) Quartino 10.89 (270 Cal)

**Sebastiani Chardonnay**  
Glass 7.69 (169 Cal) Quartino 10.89 (254 Cal)

**Kendall-Jackson Vintner's Reserve Chardonnay**  
Glass 8.39 (170 Cal) Quartino 11.89 (255 Cal)

### SPARKLING

**Cupcake Prosecco**  
Glass only. 7.89 (122 Cal)

### RED

**Firestone Pinot Noir**  
Glass 8.19 (171 Cal) Quartino 11.59 (245 Cal)

**Blackstone Merlot**  
Glass 7.89 (180 Cal) Quartino 11.09 (270 Cal)

**Camila Malbec**  
Glass 7.09 (171 Cal) Quartino 9.99 (256 Cal)

**Rickshaw Cabernet Sauvignon**  
Glass 8.19 (154 Cal) Quartino 11.59 (231 Cal)

### ROSÉ

**Dark Horse Rosé**  
Glass 7.89 (183 Cal) Quartino 11.09 (273 Cal)

**Beringer White Zinfandel**  
Glass 7.09 (160 Cal) Quartino 9.99 (240 Cal)

## SIGNATURE COCKTAILS

**Woodford Tiki Sour**  
Woodford Reserve Bourbon, Patrón Citrónge, RIPE® Cold-Pressed Bajan Punch and orange juice. 7.99 (240 Cal)

**Blood Orange Bellini**  
Fabrizia all-natural Blood Orange Small Batch Liqueur, Patrón Citrónge, citrus and a splash of Ocean Spray Cranberry juice. Topped with sparkling Prosecco. 7.99 (220 Cal)

**Mango Mai Tai**  
Lawley's Small Batch Rum, Gosling's Black Seal Rum, Disaronno Amaretto, mango puree, pineapple juice and sour mix. 7.99 (330 Cal)

**Tito's Mule**  
Tito's Handmade Vodka, Gosling's Ginger Beer and freshly squeezed lime. 7.79 (200 Cal)

## MOCKTAILS

**Mango Iced Tea\***  
3.29 (130 Cal)

**Strawberry Lemonade\***  
3.29 (160 Cal)

**Frozen Lemonades**  
Raspberry (270 Cal), Strawberry (260 Cal) or Classic Lemon (210 Cal). 3.59

**Fountain Drinks\*** 2.89 (0–200 Cal)

Pepsi®, Diet Pepsi®, Dr Pepper®, Canada Dry® Ginger Ale, Lime bubly Sparkling Water, Tropicana® Lemonade, Sierra Mist®, Mug® Root Beer, Brisk® Lemon Iced Tea, Mountain Dew®.

\*Free Refills

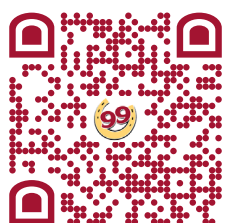
## DESSERTS

**Baked Chocolate Chip Cookie Skillet** 5.99 (1070 Cal)

**Towering Midnight Fudge Cake** 6.49 (780 Cal)

**Petite Treat™ Dessert of the Day** 2.49 (280–440 Cal)

## VIEW THE MENU ON YOUR PHONE



1. Open up the camera app.
2. Position your phone so the QR code appears in the digital viewfinder.
3. Touch the alert to launch the code.

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.

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

## SEASONAL FAVORITES

### APPETIZERS

**Crispy Cauliflower**  
Tempura style cauliflower lightly fried and served with 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)

### ENTRÉES

**Colossal 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. 19.99 (1230 Cal)

**Hot Buttered Colossal 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. 21.99 (1250 Cal)

**NEW Strawberry Chicken Salad**  
Fresh ripe strawberries, grilled chicken, romaine lettuce, bleu cheese crumbles and sliced almonds. Served with balsamic vinaigrette dressing. 11.99 (680 Cal)

**Fresh 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)

**Sirloin\* & Fresh 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)

## STARTERS & WINGS

**Boneless Wings & Skins Sampler**  
Our signature hand-breaded Boneless Buffalo Wings and Outrageous Potato Skins. 12.59 (1850 Cal)

**Boneless Wings**  
Hand-breaded and dripping with our signature spicy Buffalo or Gold Fever Sauce. 9.99 (1000–1190 Cal)  
XL Order 12.59 (1350–1630 Cal)

**Outrageous Potato Skins**  
Melted Monterey Jack and cheddar cheeses and applewood smoked 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 breadcrumbs. Served with classic tomato sauce. 7.39 (860 Cal)

**House Salad <sup>GS</sup>**  
Tomatoes, cucumbers, red onions, parmesan cheese and croutons. Please order without croutons if Gluten Sensitive. 4.59 (110–450 Cal)

**Seafood Chowder**  
A favorite. Packed with clams, shrimp, schrod and potatoes. Crock 5.79 (510 Cal) Cup 4.59 (360 Cal)

**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. 6.29 (450 Cal)

**GS = GLUTEN SENSITIVE**

# STEAK

## 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 (260–520 Cal), House Salad (110–450 Cal) or vegetable (25–130 Cal). 17.49 (590 Cal)

## Broiled Sirloin Tips\* **GS**

Our signature 16 oz. tips, hand cut and marinated with our secret recipe. Served with potato (260–520 Cal) and vegetable (25–130 Cal). 15.99 (650 Cal)  
*King size your tips and get 8 oz. more. Add 5.79 (970 Cal)*

## Smothered Tips\* **GS**

Our signature Broiled Sirloin Tips smothered with fresh sautéed onions, peppers and mushrooms. Served with potato (260–520 Cal) and vegetable (25–130 Cal). 16.99 (730 Cal)  
*King size your tips and get 8 oz. more. Add 5.79 (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 french fries and honey BBQ sauce. 14.29 (1430 Cal)

# CHICKEN & MORE

## Balsamic Grilled Chicken **GS**

Two lemon rosemary garlic chicken breasts flame broiled with a balsamic glaze. Served with two sides. 10.59 (460 Cal)

## Southwest Fajita Chicken Bowl **GS**

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 (590 Cal)  
*Southwest Fajita Shrimp Bowl **GS** 11.99 (660 Cal)*  
*Southwest Fajita Steak Bowl\* **GS** 12.99 (750 Cal)*

## Original Crispy Chicken Tenders

A crispy hand-breaded classic. Served with honey mustard and two sides. 11.79 (1030 Cal)  
*Toss in our signature Buffalo (320 Cal) or Gold Fever (490 Cal) sauce. Served with carrots and bleu cheese. Only .99*

## Chicken Parmigiana

A hand-breaded crispy chicken breast topped with classic tomato sauce and melted mozzarella cheese. Served with penne pasta and warm Rustic Bread. 11.29 (1330 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 (1240 Cal)

## NEW Pepper Jack Chicken Mac & Cheese

Cavatappi noodles tossed with smoked gouda sauce, Pepper Jack cheese and jalapeños. Baked and topped with oven-roasted, Southwest seasoned chicken. 11.99 (1400 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)

# FRESH ENTRÉE SALADS

## 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. 11.29 (1090 Cal)

## NEW Grilled Mediterranean Chicken Salad

Fresh mixed greens with grilled chicken, tomatoes, cucumbers and red onions. Finished with feta cheese, Kalamata olives, fresh oregano and banana peppers. Served with creamy Mediterranean dressing. 11.49 (690 Cal)

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**JOIN OUR E-CLUB – TEXT “99” AND YOUR EMAIL TO 21333, OR VISIT 99RESTAURANTS.COM**

# SEAFOOD

## NEW Sweet Potato Crusted Fresh Haddock



Straight off the boat from Gloucester, MA. Fresh North Atlantic haddock file, crusted with sweet potato crumbs. Oven roasted and served with two sides and tropical fruit salsa. 16.99 (830 Cal)

## Baked Coastal Combo

Sweet Georges Bank fresh 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)

## Fresh Balsamic Salmon **GS**

Fresh North Atlantic salmon lightly seasoned, roasted and finished with a balsamic glaze. Served with two sides. 16.49 (700 Cal)  
*Fresh Seasoned Salmon also available. **GS** (670 Cal)*

## New England Fish & Chips

Hand-breaded schrod battered and fried until crispy. Served with tartar sauce, french fries and coleslaw. 12.79 (1750 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 (390 Cal)

## NEW Fresh New England Baked Haddock



A local favorite right from Gloucester, MA. Crusted with seasoned cracker crumbs and baked until tender and flaky. Served with two sides. 15.99 (590 Cal)

## THREE COURSE MEAL

Add a cup of Seafood Chowder (360 Cal) or a House Salad (110–450 Cal) and a Petite Treat™ Dessert (280–440 Cal) for 4.59.

## SIDES

French Fries, Coleslaw, Corn, Broccoli **GS**, Rice, Maine Russet Mashed Potatoes **GS**

# BURGERS, SANDWICHES & MORE

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



## NEW Fish Tacos

Warm flour tortillas filled with baked Southwest seasoned North Atlantic schrod, fresh cabbage, fresh pico de gallo and chipotle sauce. Served with steamed rice, guacamole, sour cream and a fresh lime. 11.29 (1350 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. 12.79 (1850 Cal)

## NEW Pepper Jack Burger\*

Pepper Jack cheese, caramelized onions, applewood smoked bacon and chipotle sauce. 12.39 (1060 Cal)

## Bacon & Cheese Burger\* **GS**

Melted American cheese and applewood smoked bacon makes everything better. Please order a Gluten Free roll and side if Gluten Sensitive. 11.89 (870 Cal)

## Cheese Burger\*

A classic, can't-go-wrong favorite with American, Vermont Cheddar or Swiss cheese. 11.39 (750 Cal)

## Vermont Cheddar Burger\*

Vermont Cheddar cheese, caramelized onions, applewood smoked bacon and real Vermont maple mayonnaise. 12.39 (960 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 (910 Cal)

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\*\*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.

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