

Starters

Crab Rangoon **☞** **☞** **☞**

Crispy wontons filled with a creamy crab and cream cheese mixture. Served with Asian slaw, and duck sauce. | 14

Golden Chicken Fingers* **☞** **☞** **☞**

Tender slices of white meat chicken, lightly battered and golden fried. Served with Asian slaw, and duck sauce. | 14

BBQ Boneless Spare Ribs* **☞**

Tender strips of pork marinated in our house-made BBQ sauce. Served with pineapple salsa, and duck sauce. | 14

Chicken Wings - Saugus* **☞** **☞**

Kowloon's famous Saugus wings in a sweet garlic sauce. | 19

Chicken Wings* **☞**

Fried chicken wings. | 19

Egg Rolls* **☞** **☞** **☞**

Crispy golden egg rolls filled with a savory blend of shrimp and pork. Served with Asian slaw, and duck sauce. | 11

Edamame **☞** **☞** **☞** **☞**

Wok-sautéed and salted. | 8

Scallion Pancake **☞** **☞**

Crispy and savory pancake. Served sliced, accompanied by a tangy ginger sauce. | 10

Soup

Pork Wonton* **☞** **☞** **☞**

Delicate dumplings filled with savory ground pork and traditional seasonings. Topped with scallions and crispy onions. | 7

Salad

Chinese Chopped Salad **☞** **☞** **☞** **☞**

A blend of lettuce, cabbage, carrots, mandarin oranges, scallions, short pasta, and almonds tossed in a zesty citrus dressing. Topped with crispy wonton strips. | 12

Add a protein:

Beef* | 8 Chicken* | 6
Shrimp* | 7 Tofu | 6

Rice

Signature Fried Rice* **☞**

Classic fried rice featuring a savory blend of shrimp, ham, pork, peas, scallions, and egg. | 14

Pork Fried Rice* **☞**

Special fried rice featuring bbq pork, green onion, bean sprouts, and egg. | 14

White Rice **☞** **☞** **☞** **☞**

Steamed white rice. | 6

Noodles

Lo Mein **☞**

Your choice of protein stir-fried with pea pods, bean sprouts, onions, mushrooms, scallions, water chestnuts, and egg noodles in a savory soy sauce.

Choose your protein:

Beef* | 14 Chicken* | 14
Shrimp* | 18 Tofu | 14
Veggie | 14

Entrées

General Gau Chicken* **☞** **☞**

Golden-fried chicken tossed in a fiery-sweet General Gau sauce. | 17

Sweet & Sour Chicken* **☞**

Golden-fried chicken, pineapple and cherries tossed in a tangy sweet and sour sauce. | 15

Chicken & Broccoli* **☞** **☞** **☞**

Chicken and broccoli stir-fried together in white sauce. | 18

Night Market Fried Chicken*

Taiwanese-style crispy chicken thighs tossed in a blend of five-spice and basil. Served with sweet chili sauce. | 18

Beef & Broccoli* **☞**

Beef and broccoli stir-fried together in a rich and savory dark sauce. | 18

福 禄 寿 喜 财

Red Braised Short Ribs*

Slow-cooked to perfection, these fall-off-the-bone beef short ribs are served in a rich red wine and soy glaze, with bok choy and finished with hoisin sauce. | 48

9 Dragons Ribeye* **☞** **☞** **☞**

Our signature version of the popular Vietnamese Shaking Beef. Sliced ribeye, marinated in brown sugar, soy, and rice wine then seared and served with seasoned greens and citrus dressing. | 35

Enter the Lobster* **☞** **☞** **☞**

This dish is a star. Lightly battered fresh Maine lobster topped with ginger scallion sauce over savory garlic noodles. | Market Price

3 Cup Cod* **☞** **☞** **☞** **☞**

This Taiwanese classic features fresh New England cod stir-fried in equal parts tamari, sesame oil and rice wine vinegar, with fragrant basil. | 27

Shrimp with Lobster Sauce* **☞**

Tender shrimp topped with a secret blend of black bean sauce, pork and scallions. | 22

Stir Fry String Beans **☞** **☞** **☞** **☞** **☞**

Crunchy green beans wok-tossed with a garlic sauce. | 14

Brussels Sprouts **☞** **☞** **☞** **☞** **☞** **☞**

Crispy fried Brussels sprouts tossed in Kung Pao sauce packed with peanuts, chili peppers, and sesame seeds. | 14

9 Dragons Tofu **☞** **☞** **☞** **☞** **☞**

This signature dish wok fries Shiitake mushroom, tofu, Doubanjiang chile, red bell pepper, black bean and scallion with a Sichuan-style chili ginger garlic sauce. | 17

Dragon Cocktails

Year of the Dragon (Mai Tai)

A classic Mai Tai, elevated. Captain Morgan White Rum and Smith & Cross Jamaican Rum, lime, Pierre Ferrand Dry Curaçao, orgeat, and fresh mint. | **13**

Geisha

Smirnoff Vodka and sake, kissed with lime and cucumber. Rounded out with moscato for a touch of sweetness. Served on the rocks. | **12**

Mikan Agave

Tequila, tangerine, and yuzu with a touch of agave. | **11**

Red 13

Tanqueray and Strega with tart lime and sweet cherry. Served on the rocks. | **13**

Jade Rose

Four Roses Bourbon, Campari, sherry, and vermouth with a dash of Angostura bitters. Served on the rocks or straight up. | **14**

Scorpion Bowl (for 2)

Shareable tropical paradise for two. A potent blend of rums, vodka, and gin. Packed with pineapple, orange, cranberry, and a touch of grenadine. | **28**

Mahjong Party (for 3)

Perfect for sharing, this creamy concoction blends the rich flavors of Zacapa 23 and Captain Morgan White Rum with the sweetness of coconut water and half & half. | **36**



Desserts

The Brookie

A delicious combination of brownie and cookie, served hot. | **8**
Add ice cream | **2**

The Feature Ice Cream

Ask your server for today's selection. | **6**

Beers

Bud Light | **5**

Sapporo | **6**

Stoneface IPA | **7**

Smuttynose Old Brown Dog | **6**

Citizen Cider Dirty Mayor Ginger | **8**

603 Scenic Session IPA | **8**

Deciduous Simple Union Kolsch | **8**

Zero Gravity Green State Lager | **9**

Tuckerman's Pale Ale | **6**

Bayside TsingTa | **7**

High Noon Pineapple | **9**

NA Athletic Golden Ale | **6**

By the Glass

White

Bollini Pinot Grigio, Trentino Alto Adige, Italy | **11**

Nozzole "Le Bruniche" Chardonnay, Toscana, Italy | **12**

Artesa Chardonnay, Carneros, California | **17**

Drylands Sauvignon Blanc, New Zealand | **15**

Pacific Rim Riesling, Columbia Valley, Washington | **13**

Red

Pinot Noir Leese Fitch, Sonoma, California | **11**

Ramon Bilbao Rioja, Rais Baixas, Spain | **13**

Viticchio Ferraio Toscana Rosso IGT, Italy | **11**

Grounded Cabernet Sauvignon by Josh Phelps, Central Coast, California | **10**

Girl and Dragon Cabernet Sauvignon, North Coast, California | **12**

Sake

Chika Sake Cup | **18**

Yuki No Boshu Junmai Ginjo "Cabin in the Snow" | **48**

Murai Family Nigori Genshu Sake | **37**

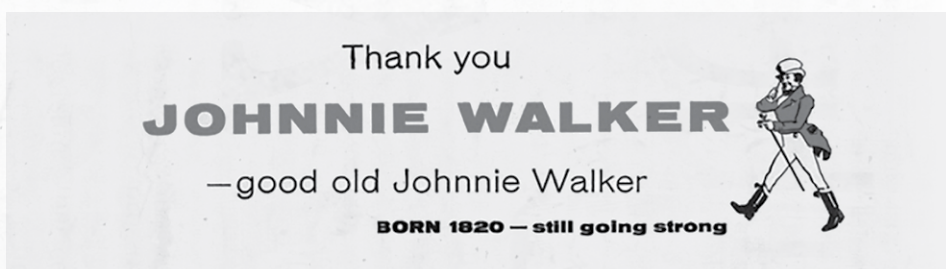
Sparkling

Cantine Maschio Prosecco Extra Dry, Italy | **17**

Poema Brut Cava, Penedes, Spain | **9**

Belaire Rose Sparkling, France | **18**

Taittinger Brut La Francaise, France (Bottle Only) | **146**



Zero Proof Cocktails

Ichiban

A vibrant blend of tangy yuzu, spicy ginger beer, and a squeeze of lime. | **9**

Pho Margarita

Coconut water and tart cranberry juice balanced perfectly with lime and agave. | **7**

Mok Tai

A fusion of sweet tangerine and lime, complemented by nutty orgeat syrup. A splash of grenadine and sparkling seltzer. | **8**

Tea Service

Oolong Tea | **6**

Green Tea | **6**

