



Dinner Menú

**NINE" RESTAURANT AT HOTEL BREAKWATER
940 OCEAN DRIVE
MIAMI BEACH, FL 33139**

Lo Sfizio / Small Appetizers

- Nine Bruschetta Burrata**, Toasted Tuscan Bread, Cherry Tomatoes, Fresh Basil, Olive Oil **9**
- Crostini Brie & Guacamole**, Crispy Bread, Melted Brie, Avocado Salad, Sun Dried tomatoes **9**
- Piadina Cotto e Formaggio**, Cheese, Ham & Arugola **9**

I Crudi / Raw & Chilled

- Shell Oysters**, Classic Cocktail & Mignonette Sauces ½ dzn **18**
- Ceviche Tropicale**, Lime, Cilantro, Red Onion, Mango, Papaya & Plantain Chips **17**
- Crab & Lobster Salad**, Avocado, Tomato, Celery & Hearts of Palm, Lemon Mustard Dressing **21**
- Ahi Tuna Tartar**, Fresh Tuna & Avocado, Pickled Red Onion, Sour Cream Citrus Ponzu Sauce **18**
- Jumbo Shrimp Cocktail**, 5 Pieces, Shredded Romaine Lettuce, Spicy Tomato Mayo **24**
- Lobster Cocktail**, 1.25lb Lobster, Shredded Romaine Lettuce, Marie Rose Sauce **35**

Antipasti / Appetizers

- Cozze e Vongole**, Steamed Clams & Mussels, Spicy Tomato & Chorizo Broth **15**
- Crispy Calamari**, Lightly Floured Fried Squid Rings & Tentacles with Sweet Chili Dipping Sauce **14**
- Golden Shrimp** Tempura Floured Jumbo Shrimp with Honey Mustard Dipping Sauce **16**
- Crab Cake**, Maryland Crab, Japanese Panko bread, Enoki mushrooms, Wasabi Mayo **18**
- Mozzarella di Bufala Caprese**, Vine Ripe Tomatoes, Roasted Peppers, Fresh Basil **16**
- Burratina Pugliese**, Creamy Center Mozzarella, Roasted Cherry Tomatoes, Arugula Salad, **19**
- Beef Tenderloin Carpaccio**, Arugula, Artichoke, Shaved Aged Parmesan, Lemon Dressing **17**
- Prosciutto di Parma & Mozzarella**, Parma Prosciutto & Fresh mozzarella **19**

Taxes not included in Prices. 17% Gratuity Will Be Added To Your Check and you may remove or add to the gratuity at your discretion.

Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Insalate /Salads

Tricolore Organic Nine Salad, Mixed Leaves, Tomatoes, Cucumber, Carrot, Honey Balsamic Dressing **11**

Chicken **5**, Shrimp **7**

Roman Caesar, Romaine, Croutons, Creamy Anchovy, Parmesan Cheese Dressing **11** Add Chicken **5**, Shrimp **7**

Baby Spinach Cobb, Diced Chicken, Avocado, Boiled Eggs, Bacon, Tomatoes, Blue Cheese, Mustard Dressing **13**

Tropical Crab, Maryland Crab Meat, Mixed Baby Leaves, Mango, Papaya, Kiwi, Avocado, Palmito, Citrus Dressing **17**

Tonnarella Ahi Tuna, Sliced Sesame Crusted, Frisee Lettuce, Radicchio, Avocado, Seaweed, Wasabi dressing **16**

Acqua Marina, Chilled Seafood Salad, Celery, Carrot, Calamari, Clams, Mussels & Shrimp, Lemon Dressing **15**

Thai Beef Salad, Skirt Steak, Mixed Greens, Pickle, Ginger, Avocado, Cucumber, Carrot, Asparagus, Chili Sauce **17**

Chicken Mango, Blackened Chicken, Yellow Corn, Mango, Avocado, Tomatoe, Provolone Cheese **15**

Veggie's Dream, Chopped Seasonal Grilled Veggies, Lettuce, Tomatoes, Mozzarella, Extra Virgin Olive Oil **14**

Panini / Sandwiched

Double Cheeseburger, Red Onion, Lettuce, Tomatoes, Cheese **19**

Churrasco Steak Sandwich, Grilled Angus Skirt Steak, Melted Swiss cheese, Sautéed Onion & Mushrooms **16**

Vegie Caprese Sandwich, Fresh Mozzarella, Tomato, Arugula, Fries **15**

Chicken Sandwich, Chicken Breast, Lettuce, Tomato, Onion, Crispy bacon, Provolone Cheese, Herbs Mayo **16**

Zuppe/Soups

Nine Daily Chef's creation, Inquire Waiter **11**

Sea Food Gazpacho, Spanish Style Cold Soup with Lobster, Shrimp & Scallops **19**

Pasta & Risotto

Fettuccine Alfredo, Parmesan Cheese Cream Sauce **15**

Add: Chicken 5, diced Filet mignon 9, Shrimp 7, Lobster 13

Spaghetti Bottarga & Clams, Garlic, White Wine & Italian Parsley **25**

Gnocchi alla Sorrentina, with Buffalo Mozzarella, Cherry Tomato Sauce and Basil Pesto **17**

Pappardelle Telefono, Tomato & Mozzarella Cheese Cream Sauce **18**

Tagliolini Neri Seafood , Squid Ink Pasta Served with Clams, Mussels, Calamari, Shrimp, Tomato Sauce **29**

Casarecce al ragu' Bolognese, Classic Meat Sauce, Parmesan shaved **18**

Cheese Ravioli, Wild Mushroom & Black Truffle Butter Emulsion, Shaved Parmesan **19**

Tagliatelle all' Aragosta, Fresh Lobster, Cherry Tomato & Chili Sauce **31**

Pesce / Fish

Yellow Fin Tuna Teriyaki, Sesame Crusted Filet, Teriyaki Glazed, Asian Fried Basmati Rice, Cilantro Salad **23**

Pan Seared Salmon, Sesame Crusted, and Caribbean Salad & Light Mango Compote **23**

Caribbean Curry Shrimp, Jumbo Shrimp, Asian Veggies, Coconut Curry Sauce, Sticky Basmati Rice **25**

Chilean Sea Bass Piccata, Pan Seared Filet, Sautéed Spinach and Mussels Olive Cilantro Lemon Caper Sauce **33**

Key's Red Snapper Livornese, Sautéed diced potatoes, Black Olives, and Caper & Cherry Tomatoes Sauce **29**

Carne / Meat

"Rotisserie" Chicken al Marsala, Grilled Veggies, Mashed Potatoes, Wild Mushroom Marsala Wine Sauce **23**

Chilly Churrasco Steak, Marinated Skirt Steak, Rosemary Mashed Potatoes Sautéed Mixed Veggies, Chili sauce **25**

New York Steak, Tomato Concasse, Blue Cheese, Arugola, Fingerling Potatoes, **29**

Rib-Eye Steak, Pepper Crusted, Mixed Seasonal Veggies, Mashed Potatoes, & Honey Balsamic **33**

Filet Mignon, Spinach Creamed Mashed Potatoes, Sautéed Rapine, and Green Pepper Moka Sauce **35**

“Love is in the Cake”
All our desserts are homemade with love daily

Dolci / Dessert

Tiramisu 11

From the original recipe from Treviso, Italy. Italian imported savoiardi cookies and mascarpone cheese; the savoiardi (lady fingers) are soaked in unsweetened espresso and then layered with mascarpone cream.

Panna Cotta 9

Italian dessert, traditionally from the Piedmont region, made with cream, milk, sugar, and mixed with gelatin; Nine added a touch of tropics with delicate mango marmalade.

Key Lime Pie 9

Traditional American pie named after the small key limes that are common throughout the Florida Keys, Garnished with sweet whipped cream and fresh seasonal fruits.

Nine Chocolate Cake 11

Warm chocolate cake with a soft center, placed in the oven for 15 minutes, served with hazelnut ice cream and garnished with mixed wild berries.

Espresso Chocolate Mousse 9

A delicate infusion of the finest Belgian chocolate with imported Italian espresso reduction, served with butter graham crumbs and vanilla whip cream.

Ice Cream 7

Artisanal homemade ice cream Choose from chocolate, vanilla

Tropical Sorbet 7

Frozen Italian sorbet! Choose from mango, lime

DESSERT WINE

Inquire with your waiter.

Dear customer:

To ensure you have a great experience at our restaurant we would like to share some of our policies with you.

Please be aware of signs and posted menu offers before making your selection.

We are unable to combine promotions.

Drink refills will be charged.

Unfortunately our POS system does not allow more the 3 ways payment

Please ask your server for any question regarding charges, promotions, and portion size

Be ready to show I.D. for Alcoholic drinks and credit card payments

"We now serve Vero water, an Eco-friendly luxury bottled water. We have both still and sparkling for \$1.00 per person unlimited"

Thank you for choosing us