

NJORDHAVEN

NEW NORDIC - ASIAN CUISINE
CHEF DON GOLDEN



Reclaiming Scandinavia...

- Stockholm Caesar 12**
Wood Grilled Romaine, Jarlsberg,
Pumpernickel-Rye Crouton, Torched Lemon
*Add Marinated Anchovy Fillets (\$3.00)
- Havasøletta 9**
Pan Seared Havarti Cheese, Sorrel Chimi, Crostini
- Njørd Fries 7**
Beet Sugar Ketchup, Nordic Aioli
- “Flying Jacob” Swedish Eggrolls 12**
Chicken Breast, Bacon, Banana, Havarti Cheese,
Creamy Curry, Pineapple Chutney, Peanuts
- Kongsberg Artichokes 12**
Artichoke Heart Stuffed w Goat Cheese, Roasted Garlic.
- Sesame Crust Ahi 18**
Tuna Steak, Lingonberry Unagi Sauce, Wasabi,
Sesame Oil Powder, Beet-Cuc Sonomono **GF**
- Krabbekake 17**
Nordic Style Crab Cakes, Kastike Sauce, Greens, Lemon
- Rabbit Farikal 18**
Norway National Dish!
Braised Spanish Rabbit, Potato & Mushroom Gravy
- The Viking Rings 13**
Skyr, Beet Sugar Ketchup, Nordic Aioli
- Swedish Meatballs 16**
Beef, Veal & Pork,
Crème Fraiche, Lingonberry Jam, Crisp Shallot
*Vegan Meatball Available
- Nørdic “Skyr-ie” Grilled Prawns 13**
Four Jumbo Prawns, Danish Romesco Sauce
- Nørdic Haddock Tempura 18**
Carlsberg Ale, Kastike Tartar Sauce, Kurkku Tilli Salad
- Lamb Pinnekjøtt 24**
½ Frenched Rack NZ Lamb, Rosemary Glaze,
Smoked Garlic Oil, Lingonberry Gel **GF**
- Copenhagen Style Sirloin 22**
8z Grass-Fed New Zealand Beef Sirloin, Sliced,
Smoked Onion-Mushroom Sauce, Sorrel Chimichurri

Travels in Asia...

- “Kim Jung” Korean Caesar Salad 12**
Wood Grilled Romaine, Gochujang Dressing,
Crispy Anchovy, Rice Crackers **GF**
- Kanom Gui Chai 8**
Fried Thai Garlic Chive Rice Cake, Sambal Sauce **GF**
- Tai Shan Steamed Dumplings 11**
Pork, Crab, Ginger, Garlic Chives, Mushroom, Choy
- Thai Holy Basil Chicken 16**
Stir Fry Chicken Breast or Vegan Chicken,
Thai Basil, Red Bell Pepper, Jasmine Rice
Add Thai Wok Fried Eggs (\$1.25)
- Crazy Drunken’ Thai Noodle 17**
Shrimp, Fresh Rice Noodle, Holy Basil, Rice Wine,
Oyster Sauce, Yu Choy, Red Bell Pepper
- Northern Thai Khao Soi**
Choice of Shrimp \$21 | Chicken \$17 | Combo \$20
Rich Coconut Curry, Egg Noodles, Fried Egg Noodles
Topping, Shallot, Mustard Greens
- Thai Fall Harvest Green Curry 14**
Thai Eggplant, Pumpkin, Squash, Coconut
- K-town Tacos 15**
2 Birchwood Smoked Pork Tacos, Kimchi Slaw,
Gochujang Aioli, Pickled Onion, Lime
- Okonomiyaki Osaka Pancake 15**
Bacon or Vegan Bacon, Nori, Cabbage, Scallion, Egg,
Ginger, Bonito, Okonomiyaki Sauce, Kewpie Mayo
- Phu Quoc Popcorn Chicken 15**
Choice of Mild or Spicy. Skyr Buttermilk Fried Chicken,
Nuoc Mam Caramel Drizzle, Lime & Fried Garlic
Monsoon of Thai Basil, Mint, Cilantro
- Bún Bò Xả Ót 16**
Seared Lemongrass Hanger Steak, Chilled Rice Noodles,
Viet Herbs, Cucumber, Lettuce, Red Cabbage **GF**
- Wok Seared Broccoli or Baby Bok Choy 11**
Sesame, Oyster Sauce, Ginger, Garlic, Five Spices
- Shui Dong Cumin Baby Back Ribs 17**
Twice Cooked-Fried Shanghai Ribs,
Spicy Cumin-Szechuan Rub, Bell Pepper & Onion
- Yu Xiang Quize 13**
Chinese Eggplant, Vegan Beef, Black Rice Vinegar

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

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

*Pregnant and nursing women, women who may become pregnant, and children under the age of twelve are advised to not eat the following fish: swordfish, shark, king mackerel, and tilefish. Tuna steaks and canned white albacore and chunk light tuna consumption should also be limited. These fish contain levels of mercury which the EPA and FDA agree can be toxic to a developing neurological system.

*Food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Our customer’s safety is of our utmost importance. Please do not take any unnecessary risks. Management cannot assure any cross contamination of these ingredients with your dish.

N J O R D H A V E N

NEW NORDIC - ASIAN CUISINE
CHEF DON GOLDEN

SIGNATURE COCKTAILS

Blood Eagle 14

Stockholm Aquavit, Mezcal, Amaro Lucano,
Lemon Juice, Grapefruit Soda

Lillehammer 14

Reyka Vodka, Aperol, Lemon, Honey Syrup

1i4 Wisdom 15

Rye Whiskey, Sweet Vermouth, Benedictine,
Aquavit, Absinthe, Cardamom Bitter

Trädgård 14

Bourbon, Pimm's, Honey, Lemon,
Strawberry, Mint, Cucumber

Viet Kieu 14

Bourbon, Pho Cordial, Chrysanthemum Tea,
Pandan Espuma, Orange Bitters

River To Uppsala 14

Bourbon, Yellow Chartreuse, Pear Juice,
Bitter, Lemon Zest, Torched Thyme

SEASONAL & CLASSIC COCKTAILS

Kir Royale 14

Cava, Chambord, Raspberries

Kiwi Caipirinha 14

Soul Cachaça, Fresh Kiwi, Cane Sugar, Kiwi Boba

Kumquat GT 13

Roku Gin, Kumquat Syrup, Thai Basil

Crimes of Passion 14

Tequila, Mezcal, Passionfruit, Lime, Cayenne

Thai-Phoon 15

White Rum, Dark Rum, Passionfruit, Pineapple Juice

MARTINIS

Stockholm Martini 14

Stockholm Aquavit, Dry Vermouth, Lingonberry Jam

Tokyo Rose Martini 13

Roku Gin, Sake, Japanese Plum, Rose Bud, Rose Water

WINE

WHITE

Eisacktaler Valle Isarco – Pinot Grigio '23, Italy 11 | 39
Mapreco – Vinho Verde 2022, Portugal 10 | 34
Kim Crawford – Sauv Blanc '23, New Zealand 12 | 42
Simi - Chardonnay 2021, California 12 | 42
Dom. Moutard – Burgundy Chardonnay 20, France 12 | 42

RED

Colin Barollet – Pinot Nior 2023 France 12 | 42
Volver – Tempranillo 2022, Spain 12 | 42
Simi – Cabernet Sauvignon 2021, California 14 | 48
Domain Bousquet – Malbec 2021, Argentina 14 | 48
Susana Baldo – Crios Malbec 2022, Argentina 13 | 42

ROSE

Manon – Cote De Provence 2023, France 12 | 42

SPARKLING

Barcava Cava Brut – Sparkling White Wine, Spain 12 | 42

BEER

Carlsberg – Pilsner – Denmark 5.0% ABV \$8.5
Pilsner Urquell – Pilsner – Czech Republic 4.4% ABV \$7
Corona – Lager – Mexico 4% ABV \$6
Newburyport – Maritime Lager – Newbury Port, MA 4.9% ABV \$8
Newburyport – Pale Ale – Newbury Port, MA 5.5% ABV \$8.50
Ipswich Ale – English Style Pale Ale - Ipswich, MA ABV 5.4% \$7
UFO White – American Style Pale Ale – Boston, MA 5.1% ABV \$7
Mayflower – Kölsch Style Ale - Plymouth, MA 4.5% ABV \$8
Mayflower – American Style IPA - Plymouth, MA 4.5% ABV \$8
Mayflower – Leisure Mode IPA - Plymouth, MA 4.5% ABV \$8
Bent Water – India Pale Ale - Lynn, MA ABV 6.5% \$9

