

NJORDHAVEN

NEW NORDIC - ASIAN CUISINE
CHEF DON GOLDEN



Reclaiming Scandinavia...

- Stockholm Caesar 11**
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 11**
Artichoke Heart Stuffed w Goat Cheese, Roasted Garlic.
- Krabbekake 17**
Nordic Style Crab Cakes, Kastike Sauce, Greens, Lemon
- Nordic Cure Saba 13**
Iron Seared Watermelon, Cured Mackerel,
Plum Gel, Skye Infused Wasabi, Unagi
- The Viking Rings 12**
Skyr, Beet Sugar Ketchup, Nordic Aioli
- Sesame Crust Ahi 18**
Tuna Steak, Lingonberry Unagi Sauce, Wasabi,
Sesame Oil Powder, Beet-Cuc Sonomono **GF**
- Swedish Meatballs 16**
Beef, Veal & Pork, Lingonberry Jam, Crisp Shallot
- Nørdic Haddock Tempura 18**
Carlsberg Ale, Kastike Tartar Sauce, Kurkku Tilli Salad
- Lamb Pinnekjøtt 22**
Twin Petite Grilled Lamb Chops, Rosemary Glaze,
Smoked Garlic Oil, Lingonberry Gel
- 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 11**
Wood Grilled Romaine, Gochujang Dressing,
Crispy Anchovy, Rice Crackers **GF**
- Kanom Gui Chai 7**
Fried Thai Garlic Chive Rice Cake, Sambal Soy Sauce
- Banh Xeo 14**
Viet Pancake, Pan Ried with Shrimp & Pork,
Viet Herbs, Bean Sprouts, Nuoc Mam Dipping Sauce
- Sai Ua & Thum Mak Hoong 13**
Thai Herbal Sausage, Laotian Papaya Salad
- Pad Thai**
Choice of Shrimp (\$16) or Chicken (\$14)
Sprouts, Tamarind, Chives, Pickled Radish, Cashew
Add Thai Wok Fried Eggs (\$1.25)
- Chinese Hokkien Noodles**
Choice of Shrimp (\$16) or Chicken (\$14)
Seafood Sauce, Wheat Noodles, Scallion,
Bamboo Shoot, Napa, Red Bell Pepper, Sprouts
- K-town Tacos 14**
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 Qie Zi 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

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SIGNATURE COCKTAILS

Blood Eagle 14

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

Lillehammer 14

Reyka Vodka, Aperol, Lemon, Honey Syrup

Trädgård 14

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

River To Uppsala 14

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

SEASONAL & CLASSIC COCKTAILS

Dirty Shirley 13

Tito's Vodka, Grenadine,
Maraschino Liqueur, Ginger Ale, Cherry

Kumquat GT 13

Roku Gin, Kumquat Syrup, Thai Basil

Crimes of Passion 14

Tequila, Mezcal, Passionfruit, Lime, Cayenne

Coconut Mojito 13

White Rum, Pandan Coconut Syrup, Lime, Mint, Soda

Kiwi Caipirinha 14

Soul Cachaça, Fresh Kiwi, Cane Sugar, Kiwi Boba

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

Simi - Chardonnay 2021, California 12 | 39

Kim Crawford – Sauvignon Blanc '23, New Zealand 12 | 39

Joao Ramos – Vinho Verde 2022, Portugal 11 | 35

RED

Simi – Cabernet Sauvignon 2021, California 14 | 45

Baron De Ley – Rioja 2019, Spain 12 | 39

Volver – Tempranillo 2019, Spain 12 | 39

Domain Bousquet – Malbec 2021, Argentina 14 | 45

ROSE

Triennes – Rose 2023, France 13 | 40

SPARKLING

Barcava Cava Brut – Sparkling White Wine, Spain 12 | 39

BEER

Carlsberg – Pilsner – Denmark 5.0% ABV \$8.5

Pilsner Urquell – Pilsner – Czech Republic 4.4% ABV \$7

Ipswich Pils – Pilsner - Ipswich, MA 4.6% 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

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

Bent Water – India Pale Ale - Lynn, MA ABV 6.5% \$9

