

NJORDHAVEN

NEW NORDIC - ASIAN CUISINE
CHEF DON GOLDEN



Reclaiming Scandinavia...

Stockholm Caesar 10

Wood Grilled Romaine, Jarlsberg,
Pumpernickel-Rye Crouton, Torched Lemon
*Add Marinated Anchovy Fillets (\$3.00)
GF UPON REQUEST

Havasoletta 8

Pan Seared Havarti Cheese, Sorrel Chimi, Crostini
VG | GF UPON REQUEST

Njord Fries 6.50

Beet Sugar Ketchup, Nordic Aioli

The Viking Rings 8

Skyr, Beet Sugar Ketchup, Nordic Aioli

“Flying Jacob” Swedish Eggrolls 12

Chicken Breast, Bacon, Banana, Havarti Cheese,
Creamy Curry, Pineapple Chutney, Peanuts

Swedish Meatballs 16

Beef, Veal & Pork,
Crème Fraiche, Lingonberry Jam, Crisp Shallot

Nordic Haddock Tempura 18

Carlsberg Ale, Kastike Tartar, Kurkku Tilli Salad

Salmon Minne Gard 15

Fire Roasted Salmon, Saffron Honey,
Potato, Beet & Apple Rödbetssallad **GF**

Krabbekake 16

Nordic Style Crab Cakes, Kastike Sauce, Greens, Lemon

Lamb Pinnekjøtt 18

Grilled American Lamb Chop, Rosemary Glaze,
Smoked Garlic Oil, Lingonberry Gel **GF**

Copenhagen Style Sirloin 19

Certified Black Angus, Mushroom au Poivre Sauce,
Sorrel Chimichurri, Nordic Greens
GF UPON REQUEST

Travels in Asia...

Sesame Crust Ahi 19

Tuna Steak, Lingonberry Unagi Sauce, Wasabi,
Sesame Oil Powder, Beet-Cuc Sonomono **GF**

Bali Beef Rendang 15

Braised Beef, Lemongrass, Cashew, Galangal, Turmeric,
Coconut Milk, Lime Leaf, Coconut Rice
*Contains Cashew Nuts – Spicy!

Grilled Hamachi Kama 17

Ponzu Sauce, Miso Butter, Jasmine Rice,
Pickled Radish, Ginger

Kanom Gui Chai 7

Fried Thai Garlic Chive Rice Cakes, Sweet Soy Sauce
VG | GF UPON REQUEST

Thai Vegan Nam Prik Ong 11

Vegan Beef Nam Prik Ong with Tomato,
Served with Viet Sesame Crackers

General Tso Chicken Wings 15

House Tso Sauce, Double Crunch Fried
*Slightly Spicy

Bún Bò Xả Ót 16

Viet Lemongrass Beef Noodles
Seared Lemongrass Hanger Steak, Chilled Rice Noodles,
Viet Herbs, Cucumber, Lettuce, Red Cabbage **GF**

Shui Dong Cumin Baby Back Ribs 16

Twice Cooked-Fried Shanghai Ribs,
Spicy Cumin-Szechuan Rub, Bell Pepper & Onion

Wok Seared Broccoli 11

Sesame, Oyster Sauce, Ginger, Garlic, Five Spices

Wok Seared Yu Choy 10

Garlic, Shaoxing Wine, Mushroom Sauce

All items are intended to be shared and served when ready!

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

River To Uppsala 14

Bourbon, Strega, Pear Juice, Bitters,
Lemon Zest, Torched Thyme

Trädgård 14

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

SEASONAL & CLASSIC COCKTAILS

Watermelon Margarita

Classic \$13 - Spicy \$14
Tequila, Watermelon Juice, Agave, Lime Juice

Kiwi Caipirinha 14

Soul Cachaça, Kiwi, Lime, Pure Cane Sugar, Kiwi Boba

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, Yuzu Juice, Japanese Dry Plum

Saigon Espresso Martini 13

Tito's Vodka, Vietnamese Black Coffee, Simple Syrup

WINE

WHITE

Simi - Chardonnay 2019, California 12 | 39
Kendal Jackson – Pinot Gris 2021, California 11 | 35
Simi - Sauvignon Blanc 2021, California 12 | 39
Da Condesa - Albarino 202, Spain 12 | 39

RED

Simi – Cabernet Sauvignon 2021, California 14 | 45
Hazana Vinas Viejas – Rioja 2019, Spain 11 | 35
Volver – Tempranillo 2019, Spain 12 | 39
Domain Bousquet – Malbec 2021, Argentine 14 | 45
Paul Buisse – Chinon Cabernet Franc 2020, France 45

ROSE

Gérard Bertrand – Gris Blanc 2022, France 11 | 35

SPARKLING

Mercat Cava Brut – Sparkling White Wine, Spain 12 | 39
Nicolas Feuillatte – Champagne, France 70
Piper Heidsieck – Champagne, France 70

BEER

Pilsner Urquell – Pilsner – Czech Republic 4.4% ABV \$7
Carlsberg – Pilsner – Denmark ABV 5.0% 16.9 Oz \$9
Ipswich Ale – Pilsner - Ipswich, MA ABV 4.6% \$7
Corona – Lager – Mexico 4% ABV \$7
Bia Saigon – Lager – Vietnam ABV 4.9% \$6
Newburyport – Maritime Lager – Newbury Port, MA 4.9% ABV \$8
Truly – Vodka Seltzer Cherry & Lime – USA 5% ABV \$8
Ipswich Ale – English Style Pale Ale - Ipswich, MA 5.4% ABV \$7
Mayflower – Kölsch Style Ale - Plymouth, MA 4.5% ABV \$8
UFO White – American Style Pale Ale – Boston, MA 5.1% ABV \$7
Mayflower – Leisure Mode IPA - Plymouth, MA 4.5% ABV \$8
Mayflower – Magnolia Hefeweizen - Plymouth, MA 5% ABV \$9

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