

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

“Flying Jacob” Swedish Eggrolls 12

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

Sesame Crust Ahi 19

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

Nordic Cure Saba 13

Iron Seared Watermelon, Cured Mackerel,
Banyuls Vinegar Gel, Skye Infused Wasabi, Unagi

Krabbekake 17

Nordic Style Crab Cakes, Kastike Sauce, Greens, Lemon

Swedish Meatballs 16

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

Nordic Haddock Tempura 17

Carlsberg Ale, Kastike Tartar Sauce, Kurkku Tilli Salad

Salmon Minne Gard 14

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

Lamb Pinnekjøtt 17

6z Grilled Lamb Chop, Rosemary Glaze,
Smoked Garlic Oil, Lingonberry Gel **GF**

Copenhagen Style Sirloin 20

7oz Trimmed US Choice Certified Black Angus Sirloin,
Mushroom au Poivre Sauce, Sorrel Chimichurri, Greens
GF UPON REQUEST

Travels in Asia...

Som Tom Salad 10

Pounded Green Papaya, Tomato,
Green Bean, Dry Shrimp, Cashew

Crazy Drunken’ Thai Noodle 19

Shrimp, Fresh Rice Noodle, Holy Basil, Rice Wine,
Oyster Sauce, Yu Choy, Red Bell Pepper

VG UPON REQUEST

Chim Cut Chien 14

Two Viet Crisp Roasted Quails, Marinated in
Lemongrass – Oyster Sauce,
Lime – Salt Dipping Sauce, Cucumber

Kanom Gui Chai 7

Fried Thai Garlic Chive Rice Cake, Sambal Soy Sauce

VG | GF UPON REQUEST

Chinese Stuffed Lotus Root “Sandwiches” 6

Ground Pork, Ginger, Shaoxing Wine, Five-Spice

Baan Klang Chicken Wings 15

Thai Fried Chicken Wings, Ginger, Fried Garlic,
Oyster Sauce, Ajat Dipping Sauce

Shui Dong Cumin Baby Back Ribs 16

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

Thai Holy Basil Vegan Chicken Taco 12

2 Tacos, Vegan Chicken, Thai Basil, Mild or Spicy

Bún Bò Xả Ót 16

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

Wok Seared Broccoli 11

Sesame, Oyster Sauce, Ginger, Garlic, Five Spices

VG | GF UPON REQUEST

Wok Seared Shanghai Bok Choy 10

Garlic, Shaoxing Wine, Mushroom Sauce

VG | GF UPON REQUEST

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, Yellow Chartreuse, Pear Juice,
Bitter, 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

Crimes of Passion 14

Tequila, Mezcal, Passionfruit, Lime, Cayenne

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, Yuzu Juice, Rose Bud, Rose Water

Saigon Espresso Martini 13

Tito's Vodka, Vietnamese Black Coffee, Simple Syrup

Boléro Martini 13

Tann's Gin, Manzanilla, Saffron Honey, Caperberry

WINE

WHITE

Simi - Chardonnay 2019, California 12 | 39
Simi - Sauvignon Blanc 2022, California 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, Argentina 14 | 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

Ipswich Ale – Pilsner - Ipswich, MA ABV 4.6% \$7
Corona – Lager – Mexico 4% ABV \$7
Bent Water – Premium Lager – Lynn, MA ABV 4.7% \$8
Newburyport – Maritime Lager – Newbury Port, MA 4.9% ABV \$8
Truly – Vodka Seltzer Cherry & Lime – USA 5% ABV \$7
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 – Leisure Mode IPA - Plymouth, MA 4.5% ABV \$8
Harpoon – IPA – Boston, MA 6% ABV \$7
Newburyport – Sandbar – Double IPA – Newburyport, MA 8% ABV \$12
Bent Water – India Pale Ale - Lynn, MA ABV 6.5% \$9
Mayflower – Magnolia Hefeweizen - Plymouth, MA 5% ABV \$8.5

