

N J O R D H A V E N

NEW NORDIC - ASIAN CUISINE

CHEF DON GOLDEN



Reclaiming Scandinavia...

- Stockholm Caesar13

Wood Grilled Romaine, Jarlsberg, Rye Crouton
- Paronsallad14

Glogg Poached Pear, Danish Brie, Roquette, Vinaigrette, Smoked Grapes, Hazelnut, Roast Red Pepper
- Havasøletta9

Pan Seared Havarti Cheese, Sorrel Chimi, Crostini
- Njørd Fries7

Beet Sugar Ketchup, Nordic Aioli
- “Flying Jacob” Swedish Eggrolls12

Chicken Breast, Bacon, Banana, Havarti Cheese, Creamy Curry, Pineapple Chutney, Cashew
- Kongsberg Artichokes12

Artichoke Heart Stuffed w Goat Cheese, Roasted Garlic
- Swedish Kalops Beef Empanada13

Tender Swedish Braised Beef, Red Wine, Havarti Cheese, Allspice, Carrot, Onion, Potato
- Krabbekake17

Nordic Style Crab Cakes, Kastike Sauce, Greens, Lemon
- Swedish Meatballs16

Beef, Veal & Pork, Crème Fraiche, Lingonberry Jam, Crisp Shallot
- Sesame Crust Ahi18

Tuna Steak, Lingonberry Unagi Sauce, Wasabi, Sesame Oil Powder, Beet-Cuc Sonomono GF
- Nørdic Haddock Tempura18

Local Line-Caught Haddock, Carlsberg Ale, Kastike Tartar Sauce, Kurkku Tilli Salad
- Lamb Pinnekjøtt22

½ Frenched NZ Lamb Rack, Rosemary Glaze, Roasted Garlic “Swedes”, Lingonberry Gel
- Copenhagen Style Sirloin24

8z Grass-Fed New Zealand Beef Sirloin, Sliced, Mushroom Sauce, Sorrel Chimichurri

Travels in Asia...

- “Kim Jung” Korean Caesar Salad13

Wood Grilled Romaine, Gochujang Dressing, Crispy Anchovy, Crab Rice Crackers GF
- Kanom Gui Chai8

Fried Thai Garlic Chive Rice Cake, Sambal Sauce GF
- Tai Shan Steamed Dumplings11

Crab & Pork, Ginger, Garlic Chives
- Savory Sweet & Spicy Potato Mochi12

Kinako Sprinkler, Gochujang, Sesame Seeds
- Filipino Pork Chicharrónes11

Calamansi, Cumin & Garlic Fried Pork Morsels
- Phu Quoc Popcorn Chicken15

Skyr Buttermilk Fried Chicken, Nuoc Mam Caramel, Fried Garlic, Herbal Monsoon
- Crazy Drunken’ Thai Noodle

Choice of Shrimps (\$21) or Chicken (\$19)
Fresh Rice Noodle, Holy Basil, Greens, Bell Pepper
- Pad Thai

Choice of Shrimp (\$20) or Chicken (\$18)
Sprouts, Tamarind, Chives, Pickled Radish, Cashew
- Bali Beef Rendang21

Slow Cooked Beef, Lemongrass, Candlenut, Galangal, Turmeric, Coconut Milk, Lime Leaf, Jasmine Rice
- Okonomiyaki Osaka Pancake15

Bacon or Vegan Bacon, Nori, Cabbage, Bonito, Kewpie Mayo, Add Fried Egg (\$1.25)
- Thai “Fish in The Jungle”20

Wok Fried Branzino Fillet, Sour Mango, Apple, Pomegranate, Sawtooth Herb, Lemongrass, Cashew
- K-town Tacos15

Birchwood Smoked Pork, Kimchi Slaw, Gochujang Aioli, Pickled Onion, Lime
- Wok Seared Broccoli or Bok Choy13

Sesame, Oyster Sauce, Ginger, Garlic, Five Spices
- Shui Dong Cumin Spareribs18

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

All items are meant to be shared and enjoyed together!

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

*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.

NJORDHAVEN

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SIGNATURE COCKTAILS

- Blood Eagle**

14
- Aquavit, Mezcal, Amaro Lucano, Grapefruit Soda
- River To Uppsala**

14
- Bourbon, Strega, Pear Juice, Bitter, Torched Thyme
- Lillehammer**

14
- Reyka Vodka, Aperol, Lemon, Honey Syrup
- Trädgård**

14
- Bourbon, Pimm’s, Honey, Lemon,
Strawberry, Mint, Cucumber
- Njordhathan East Village**

17
- Kaigan Japanese Whiskey, Plum Wine, Plum
- li4 Wisdom**

15
- Rye Whiskey, Sweet Vermouth, Benedictine,
Aquavit, Absinthe, Cardamom Bitter, Longan
- The Nordic Kir Royale**

15
- Cava Champagne, Chambord, Multesyltetøy

SEASONAL & CLASSIC COCKTAILS

- Raspberry Ricky Paloma**

14
- Tequila, Raspberry, Lime, Grapefruit Soda
- Estrella Norte Midori Margarita**

13
- Tequila, Midori, Lime, Agave, Hawaiian Sea Salt
- Kiwi Caipirinha**

14
- Soul Cachaça, Fresh Kiwi, Cane Sugar, Kiwi Boba
- Crimes Of Passion**

14
- Tequila, Mezcal, Passionfruit, Lime, Hatch Chili Powder
- Kumquat GT**

13
- Roku Gin, Kumquat Syrup, Thai Basil
- Thai-Phoon**

15
- White Rum, Spiced Rum, Passionfruit, Pineapple Juice

MARTINIS

- Stockholm Martini**

14
- Stockholm Aquavit, Dry Vermouth, Lingonberry Jam
- Tokyo Rose Martini**

13
- Roku Gin, Sake, Rose Bud, Rose Water, Dried Cherry
- Lycheeni**

14
- Tito’s Vodka, Lychee Liquor, Lychee

WINE

WHITE

- Eisacktaler Valle Isarco – Pinot Grigio ‘23, Italy **12 | 42**
- Mapreco – Vinho Verde ’24, Portugal **11 | 39**
- Kim Crawford – Sauv Blanc ‘24, New Zealand **12 | 42**
- Simi - Chardonnay ‘23, California **12 | 42**
- Dom. Moutard – Burgundy Chardonnay ‘20, France **13 | 42**
- Grand Fossil – Sancerre ‘23, Loire Valley-France **15 | 59**

Domaine Serge Laloue – Sancerre ’24, France **65**

RED

- Colin Barollet – Pinot Noir ‘23 France **12 | 42**
- La Leciaia – Montalcino ‘19, Italy **12 | 42**
- Simi – Cabernet Sauvignon ’22, California **14 | 48**
- Susana Baldo – Crios Malbec ‘23, Argentine **13 | 42**
- Volver – Tempranillo ‘22, Spain **13 | 42**

Chateau La Couronne – St Emilion Gd Cru ’20, France **54**

ROSE

Winter Provence – Rose De Provence 2024, France **12 | 42**

SPARKLING

- Mercat Cava Brut – Sparkling White Wine, Spain **12 | 39**
- Monopole – Blue Top – Champagne Brut, France **18**

BEER

- Carlsberg – Pilsner – Denmark 5.0% ABV \$8.5
- Pilsner Urquell – Pilsner – Czech Republic 4.4% ABV \$7
- Newburyport – Birdie Pilsner - Newbury Port, MA 4.5% ABV \$8
- Nite Lite – Crisp Lager – Boston, MA 4.3% ABV \$7
- Corona – Lager – Mexico 4% ABV \$6
- Bent Water – Premium Lager – Lynn, MA ABV 4.7% \$8
- Untold Brewing – Pale 143 – Pawtucket, RI 5.3% ABV \$8
- Ipswich Ale – English Style Pale Ale – Ipswich, MA 5.4% ABV \$7
- Newburyport – Pale Ale – Newbury Port, MA 5.5% ABV \$8.50
- Mayflower – Kölsch Style Ale - Plymouth, MA 4.5% ABV \$8
- Athletic – Run Wild IPA – California <0.5% ABV \$7

