

NJORDHAVEN

NEW NORDIC - ASIAN CUISINE
CHEF DON GOLDEN



Reclaiming Scandinavia...

- Stockholm Caesar 13**
Wood Grilled Romaine, Jarlsberg, Rye Crouton
*Add Marinated Anchovy Fillets (\$3.00)
- Paronsallad 14**
Glogg Poached Pear, Danish Brie, Roquette, Vinaigrette,
Smoked Grapes, Candied Almond, Roast Red Pepper
- 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, Cashew
- Kongsberg Artichokes 12**
Artichoke Heart Stuffed w Goat Cheese, Roasted Garlic
- Swedish Kalops Beef Empanada 13**
Tender Swedish Braised Beef, Red Wine,
Havarti Cheese, Allspice, Carrot, Onion, Potato
- Krabbekake 17**
Nordic Style Crab Cakes, Kastike Sauce, Greens, Lemon
- Nørdic Roasted Duck Breast 17**
Gooseberry Sotsur Sas, Sweet Potato, Yu Choy
- Swedish Meatballs 16**
Beef, Veal & Pork,
Crème Fraiche, Lingonberry Jam, Crisp Shallot
- Sesame Crust Ahi 18**
Tuna Steak, Lingonberry Unagi Sauce, Wasabi,
Sesame Oil Powder, Beet-Cuc Sonomono GF
- Nørdic Haddock Tempura 18**
Local Line-Caught Haddock, Carlsberg Ale,
Kastike Tartar Sauce, Kurkku Tilli Salad
- Copenhagen Style Sirloin 24**
8z Grass-Fed New Zealand Beef Sirloin, Sliced,
Mushroom Sauce, Sorrel Chimichurri
- Lamb Pinnekjøtt 22**
½ Frenched NZ Lamb Rack, Rosemary Glaze,
Roasted Garlic “Swedes”, Lingonberry Gel

Travels in Asia...

- “Kim Jung” Korean Caesar Salad 13**
Wood Grilled Romaine, Gochujang Dressing,
Crispy Anchovy, Crab Rice Crackers GF
- Kanom Gui Chai 8**
Fried Thai Garlic Chive Rice Cake, Sambal Sauce GF
- Tai Shan Steamed Dumplings 11**
Crab & Pork, Ginger, Garlic Chives
- Filipino Pork Chicharróns 11**
Calamansi, Cumin & Garlic Fried Pork Morsels
- Phu Quoc Popcorn Chicken 15**
Skyr Buttermilk Fried Chicken, Nuoc Mam Caramel,
Fried Garlic, Herbal Monsoon
- Savory Sweet & Spicy Potato Mochi 12**
Kinako Sprinkler, Gochujang, Sesame Seeds
- Crazy Drunken’ Thai Noodle**
Choice of Shrimps (\$21) or Chicken (\$19)
Fresh Rice Noodle, Basil, Yu Choy, Bell Pepper
- Pad Thai**
Choice of Shrimp (\$20) or Chicken (\$18)
Sprouts, Tamarind, Chives, Pickled Radish, Cashew
- Okonomiyaki Osaka Pancake 15**
Bacon or Vegan Bacon, Nori, Cabbage,
Bonito, Kewpie Mayo, Add Fried Egg (\$1.25)
- K-town Tacos 15**
Birchwood Smoked Pork, Kimchi Slaw,
Gochujang Aioli, Pickled Onion, Lime
- Bali Beef Rendang 21**
Slow Cooked Beef, Lemongrass, Candlenut, Galangal,
Turmeric, Coconut Milk, Lime Leaf, Jasmine Rice
- Thai “Fish in The Jungle” 20**
Wok Fried Branzino Fillet, Sour Mango, Apple,
Papaya, Sawtooth Herb, Lemongrass, Cashew
- Wok Seared Broccoli or Bok Choy 13**
Sesame, Oyster Sauce, Ginger, Garlic, Five Spices
- Shui Dong Cumin Spareribs 18**
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

NEW NORDIC - ASIAN CUISINE

CHEF DON GOLDEN

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

1i4 Wisdom 15

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

SEASONAL & CLASSIC COCKTAILS

Raspberry Ricky Paloma 14

Tequila, Raspberry, Lime, Grapefruit Soda

Estrella Norte Midori Margarita 13

Tequila, Midori, Lime, Agave, Hawaiian Sea Salt

Crimes Of Passion 14

Tequila, Mezcal, Passionfruit, Lime, Hatch Chili Powder

Kiwi Caipirinha 14

Soul Cachaça, Fresh Kiwi, Cane Sugar, Kiwi Boba

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

Tomatini 14

Tito's Vodka, Dolin Vermouth, Frozen Tomato

WINE

WHITE

Eisacktaler Valle Isarco – Pinot Grigio '23, Italy 13 | 46

Mapreco – Vinho Verde '24, Portugal 12 | 44

Kim Crawford – Sauv Blanc '24, New Zealand 13 | 46

Simi - Chardonnay '23, California 13 | 46

Dom. Moutard – Burgundy Chardonnay '20, France 13 | 48

Grand Fossil – Sancerre '23, Loire Valley-France 15 | 59

Domaine Serge Laloue – Sancerre '24, France 65

RED

Colin Barollet – Pinot Noir '23 France 12 | 46

La Leciaia – Montalcino '19, Italy 13 | 46

Simi – Cabernet Sauvignon '22, California 14 | 48

Susana Baldo – Crios Malbec '23, Argentina 13 | 46

Volver – Tempranillo '22, Spain 14 | 48

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

ROSE

Manon – Cotes De Provence 2024, France 12 | 44

SPARKLING

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

Monopole – Blue Top – Champagne Brut, France 17

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

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

Harpoon – Holiday Ale – Boston, MA 6.0% ABV \$7

Newburyport – Pale Ale – Newbury Port, MA 5.5% ABV \$8.50

Ipswich Ale – English Style Pale Ale – Ipswich, MA 5.4% ABV \$7

Newburyport – New England IPA – 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

