

# NJORDHAVEN

NEW NORDIC - ASIAN CUISINE  
CHEF DON GOLDEN



## Reclaiming Scandinavia...

- Stockholm Caesar 13**  
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, Cashew
- Kongsberg Artichokes 12**  
Artichoke Heart Stuffed w Goat Cheese, Roasted Garlic
- Sesame Crust Ahi 18**  
Tuna Steak, Lingonberry Unagi Sauce, Wasabi,  
Sesame Oil Powder, Beet-Cuc Sonomono **GF**
- Nørdic Roasted Duck Leg 17**  
Gooseberry Sotsur Sas, White Sweet Potato
- The Viking Rings 13**  
Skyr, Beet Sugar Ketchup, Nordic Aioli
- Sillgratin 13**  
Swedish Smoked Herring & Potato Gratin, Crostini
- Krabbekake 17**  
Nordic Style Crab Cakes, Kastike Sauce, Greens, Lemon
- Swedish Kalops Beef Empanada 10**  
Tender Swedish Braised Beef, Red Wine,  
Havarti Cheese, Allspice, Carrot, Onion, Potato
- Swedish Meatballs 16**  
Beef, Veal & Pork,  
Brun Sauce, Lingonberry Jam, Crisp Shallot
- Nørdic Haddock Tempura 18**  
Carlsberg Ale, Kastike Tartar Sauce, Kurkku Tilli Salad
- Lamb Pinnekjøtt 24**  
½ Frenched NZ Lamb Rack, Rosemary Glaze,  
Smoked Garlic Oil, Lingonberry Gel **GF**
- 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 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
- Tandoori Octopus 14**  
Riata, Mint Chutney, Tomato
- Pad Thai**  
Choice of Shrimp (\$17) or Chicken (\$15)  
Sprouts, Tamarind, Chives, Pickled Radish, Cashew  
Add Thai Wok Fried Eggs (\$1.25)
- Chinese Hokkien Noodles**  
Choice of Shrimp (\$17) or Chicken (\$15)  
Seafood Sauce, Wheat Noodles, Scallion,  
Bamboo Shoot, Napa, Red Bell Pepper, Sprouts
- Kaeng Khiao Green Curry**  
Choice of Shrimp \$17 | Tofu \$15  
Coconut Green Curry, Thai Eggplant,  
Kanom Jeen Rice Noodles \*Medium Spicy
- K-town Tacos 15**  
2 Birchwood Smoked Pork Tacos, Kimchi Slaw,  
Gochujang Aioli, Pickled Onion, Lime
- Okonomiyaki Osaka Pancake 15**  
Bacon or Vegan Bacon, Nori, Cabbage,  
Bonito, Kewpie Mayo, Add Fried Egg (\$1.25)
- 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 Sirloin, Chilled Rice Noodles, Viet  
Herbs, Cucumber, Lettuce, Red Cabbage **GF**
- Wok Seared Broccoli or Bok Choy 11**  
Sesame, Oyster Sauce, Ginger, Garlic, Five Spices
- Shui Dong Cumin Spareribs 17**  
Twice Cooked-Fried Shanghai Ribs,  
Spicy Cumin-Szechuan Rub, Bell Pepper & Onion
- Yu Xiang Quize 14**  
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.

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## SIGNATURE COCKTAILS

### Blood Eagle 14

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

### Lillehammer 14

Reyka Vodka, Aperol, Lemon, Honey Syrup

### Trädgård 14

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

### 1i4 Wisdom 15

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

### River To Uppsala 14

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

## SEASONAL & CLASSIC COCKTAILS

### Kir Royale 14

Cava, Chambord, Raspberries

### Crimes of Passion 14

Tequila, Mezcal, Passionfruit, Lime, Cayenne

### 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, Dark 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

## WINE

### WHITE

Eisacktaler Valle Isarco – Pinot Grigio '23, Italy 11 | 39

Mapreco – Vinho Verde 2022, Portugal 10 | 34

Kim Crawford – Sauv Blanc '23, New Zealand 12 | 42

Simi - Chardonnay 2021, California 12 | 42

Dom. Moutard – Burgundy Chardonnay 20, France 12 | 42

Acamas – Sancerre 2022, France 59

### RED

Colin Barollet – Pinot Noir 2023 France 12 | 42

La Leciaia – Montalcino 2019, Italy 12 | 42

Simi – Cabernet Sauvignon 2021, California 14 | 48

Susana Baldo – Crios Malbec 2022, Argentine 13 | 42

Volver – Tempranillo 2022, Spain 13 | 42

### ROSE

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

## SPARKLING

Barcava Cava Brut – Sparkling White Wine, Spain 12 | 42

## BEER

Carlsberg – Pilsner – Denmark 5.0% ABV \$8.5

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

Corona – Lager – Mexico 4% ABV \$6

Bent Water – Czech Dark Lager – Lynn, MA 5% ABV \$8

Newburyport – Maritime Lager – Newbury Port, MA 4.9% ABV \$8

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

Lagunitas – Little Sumpin' Ale – California 7.5% ABV \$7

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

UFO White – American Style Pale Ale – Boston, MA 5.1% ABV \$7

Mayflower – Kölsch Style Ale - Plymouth, MA 4.5% ABV \$8

Mayflower – IPA - Plymouth, MA 4.5% ABV \$8

Mayflower – Leisure Mode IPA - Plymouth, MA 4.5% ABV \$8

Athletic – Run Wild IPA – California <0.5% ABV \$7

