

NJORDHAVEN

NEW NORDIC - ASIAN CUISINE

CHEF DON GOLDEN



Reclaiming Scandinavia...

- Stockholm Caesar13

Wood Grilled Romaine, Jarlsberg, Rye Crouton
- Havasoletta9

Pan Seared Havarti Cheese, Sorrel Chimi, Crostini
- Njörd 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
- Hallflundra18

Swedish Style Baked Local Line-Caught Halibut, Lemon Butter Sauce, Mashed Potato
- Krabbekake17

Nordic Style Crab Cakes, Kastike Sauce, Greens, Lemon
- Sillgratin13

Swedish Smoked Herring & Potato Gratin, Crostini
- The Viking Rings13

Skyr, Beet Sugar Ketchup, Nordic Aioli
- Swedish Kalops Beef Empanada13

Tender Swedish Braised Beef, Red Wine, Havarti Cheese, Allspice, Carrot, Onion, Potato
- 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 Pinnekjøtt24

½ Frenched NZ Lamb Rack, Rosemary Glaze, Smoked Garlic Oil, Lingonberry Gel GF
- 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 Potato Mochi11

Kinako Sprinkler, Gochujang, Sesame Seeds
- Phu Quoc Popcorn Chicken15

Skyr Buttermilk Fried Chicken, Nuoc Mam Caramel, Fried Garlic, Monsoon of Thai Basil, Mint, Cilantro
- Tandoori Octopus16

Raita, Mint Chutney, Grilled Tomato, Tamarind
- Filipino Pork Chicharrónes11

Calamansi, Cumin & Garlic Fried Pork Morsels
- Crazy Drunken’ Thai Noodle

Choice of Shrimps (\$19) or Chicken (\$18)
Fresh Rice Noodle, Holy Basil, Rice Wine, Oyster Sauce, Yu Choy, Red Bell Pepper
- Pad Thai

Choice of Shrimp (\$18) or Chicken (\$17)
Sprouts, Tamarind, Chives, Pickled Radish, Cashew
- Bali Beef Rendang18

Slow Cooked Beef, Lemongrass, Candlenut, Galangal, Turmeric, Coconut Milk, Lime Leaf, Jasmine Rice
- Thai “Fish in The Jungle”20

Wok Fried Brazino Fillet, Sour Mango, Apple, Pomegranate, Sawtooth Herb, Lemongrass, Cashew
- Okonomiyaki Osaka Pancake15

Bacon or Vegan Bacon, Nori, Cabbage, Bonito, Kewpie Mayo, Add Fried Egg (\$1.25)
- 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

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.

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SIGNATURE COCKTAILS

Blood Eagle 14

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

River To Uppsala 14

Bourbon, Yellow Chartreuse, Pear Juice,
Bitter, Lemon Zest, 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, Lychee

SEASONAL & CLASSIC COCKTAILS

Raspberry Ricky Paloma 14

Tequila, Raspberry, Lime, Grapefruit Soda

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

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

WINE

WHITE

Eisacktaler Valle Isarco – Pinot Grigio ‘23, Italy 11 | 39
Mapreco – Vinho Verde ’24, Portugal 10 | 34
Simi – Sauv Blanc ‘23, California 12 | 42
Simi - Chardonnay ‘23, California 12 | 42
Dom. Moutard – Burgundy Chardonnay ‘20, France 12 | 42
Grand Fossil – Sancerre ‘23, Loire Valley-France 15 | 59

Bonnerue-Pouilly Fuissé,1^{er} Cru-Burgundy ’22, 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, Argentina 13 | 42
Volver – Tempranillo ‘22, Spain 13 | 42

Brotte – Saint Joseph – Marandy ’22, France 68

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 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
Ipswich Ale – English Style Pale Ale – Ipswich, MA 5.4% ABV \$7
Newburyport – Pale Ale – Newbury Port, MA 5.5% ABV \$8.50
Lagunitas – Little Sumpin’ Ale – California 7.5% ABV \$7
Mayflower – Kölsch Style Ale - Plymouth, MA 4.5% ABV \$8
Mayflower – Leisure Mode IPA - Plymouth, MA 4.5% ABV \$8
Mayflower – IPA - Plymouth, MA 4.5% ABV \$8
Bent Water – India Pale Ale - Lynn, MA 6.5% ABV \$9
Athletic – Run Wild IPA – California <0.5% ABV \$7

