

# Ducktrap

Farm Raised

# Naturally Smoked Seafood

With time-honored dedication to superior quality, Ducktrap creates all natural gourmet-smoked seafood. Our unique recipe of premium seafood, herbs and spices combined with the savory smoke of Maine woods provide an exceptional flavor. Taste the Ducktrap difference in our artisan products proudly smoked in Maine, USA.



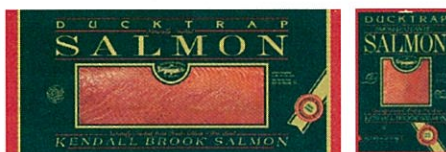
More information: 1.800.434.8727 [smoked@ducktrap.com](mailto:smoked@ducktrap.com) [www.ducktrap.com](http://www.ducktrap.com)

## Ducktrap Cold Smoked Kendall Brook® Pre-Sliced Atlantic Salmon *Salmo salar*

As pure and clean as its namesake located on the Coast of Maine, Kendall Brook is a mark of unequalled excellence. Kendall Brook is the gourmet prize of smoked salmon, revered by chefs and connoisseurs for over three decades. The high quality begins with the freshest salmon fillets, which are fully trimmed by hand, and continues as each fillet undergoes a scrutinizing individual inspection prior to packaging. Kosher certified

### Cold Smoked KENDALL BROOK Salmon

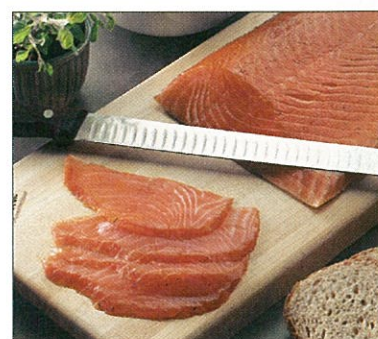
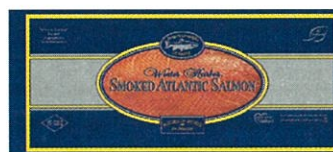
- TRADITIONAL 4 oz, 8 oz, 16 oz, Sliced Sides (2-3 lbs)
- PEPPER & GARLIC 4 oz, Sliced Sides (2-3 lbs)
- PASTRAMI-STYLE 4 oz



## Ducktrap Cold Smoked Winter Harbor® Pre-Sliced Atlantic Salmon and Cold Smoked Unsliced Atlantic Salmon *Salmo salar*

**Cold Smoked WINTER HARBOR Salmon** Our Winter Harbor smoked salmon, fresh fillets are covered in a flavorful dry brine with our own special mixture of herbs and spices. These delicately cold smoked fillets are lightly trimmed and machine sliced. Winter Harbor is ideal for any food service application. Kosher certified

TRADITIONAL Sliced Sides (2-3 lbs)



**Cold Smoked Unsliced Salmon** Parallel to the quality of Winter Harbor, these smoked sides are unsliced and packaged with the skin-on allowing chefs to slice the smoked salmon to fit any application. Perfect for Sushi chefs. Kosher certified

- TRADITIONAL Unsliced Sides (2-3 lbs)

## Ducktrap Cold Smoked Spruce Point™ Pre-Sliced Atlantic Salmon *Salmo salar*


Spruce Point's assortment of flavors and pack sizes is a perfect solution for chefs and retailers requiring variety, quality, and value. Produced from either fresh or frozen salmon fillets then lightly trimmed this line is well established in the food service and grocery industries. Kosher certified

### Cold Smoked SPRUCE POINT Salmon

- TRADITIONAL 4 oz, 8 oz,  
12 oz Party Platter,  
Sliced Sides (2-3 lbs)
- PEPPER & GARLIC 4 oz
- PASTRAMI-STYLE 4 oz, Sliced Sides (2-3 lbs)
- GRAVLAX-STYLE 4 oz, Sliced Sides (2-3 lbs)

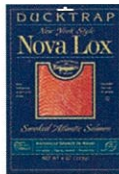


### Ducktrap New York Style Nova Lox Smoked Atlantic Salmon *Salmo salar*


The latest addition to the Ducktrap family stays true to our foundation: all natural and no artificial ingredients. Introduced in 2010, Ducktrap's Nova Lox provides our valued customers a lighter smoked flavor than our traditional smoked salmon. Kosher certified 

#### Cold Smoked NOVA LOX

NOVA LOX 4 oz

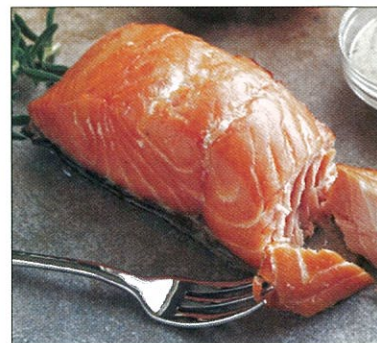


### Ducktrap Smoke Roasted Atlantic Salmon *Salmo salar*


Atlantic salmon is wet brined and hot smoked with Maine fruitwoods and hardwoods. The succulent, flaky salmon is tender and has a perfectly balanced flavor which makes it appropriate for many applications including salads, chowders and sandwiches/melts. Kosher certified 

#### Smoke Roasted Atlantic Salmon

TRADITIONAL 4 oz, Sides (2-3 lbs)  
PEPPER & GARLIC 4 oz, Sides (2-3 lbs)



### Ducktrap Smoked Rainbow Trout *Oncorhynchus mykiss*

Ducktrap smoked rainbow trout are the most exquisite of all smoked fish. The fillets are gently smoked to retain their natural moistness and texture. Their distinctive mild taste makes our trout the ideal selection for introducing the pleasures of smoked seafood to an uninitiated palate. Ducktrap smoked trout is available in three flavors: Traditional, a delicious Lemon, Pepper & Garlic and Maple Glazed, a perfect healthy alternative to traditional breakfast proteins. Kosher certified 

#### Smoked Trout

TRADITIONAL 8 oz, Catch Weight, Bulk  
LEMON, PEPPER & GARLIC 8 oz, Catch Weight  
MAPLE 8 oz



### Ducktrap Smoked Mussels and Bay Scallops *Mytilus chilensis Argopecten irradians*

**Ducktrap Smoked Mussels** Ducktrap's plump and succulent mussels are blanched in their shell to lock in their tangy flavor and then hot-smoked, making them the very best smoked mussels in the world.

SMOKED MUSSELS 6 oz, 16 oz

**Ducktrap Smoked Bay Scallops** Ducktrap's delicate bay scallops are quickly blanched for firmness and then lightly smoked with Maine fruitwoods and hardwoods. A perfect addition to any pasta, salad or seafood chowder.

SMOKED SCALLOPS 6 oz, 16 oz



### Ducktrap Gourmet Sauces

The perfect accompaniment to our smoked seafood and many prepared dishes. The Horseradish Sauce has a light, sharp note while the Mustard Dill Sauce offers the savory sweet and sour balance of a classic gravlax sauce.

#### Ducktrap Gourmet Sauces

MUSTARD DILL SAUCE 8 oz, 1 gallon  
HORSERADISH SAUCE 8 oz, 1 gallon 

