

Ducktrap Wild

Premium wild caught seafood naturally smoked and delivered in the Ducktrap tradition of dedication to superior products.

We only source the absolute highest quality raw materials for our wild seafood line and only from environmentally responsible, managed fisheries.

More information: 1.800.434.8727 smoked@ducktrap.com www.ducktrap.com



Ducktrap Cold Smoked Wild Alaskan Sockeye Salmon *Oncorhynchus nerka*

Ducktrap River of Maine sources its Wild Alaskan Sockeye Salmon from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery. Each fillet is carefully selected for superior quality. Ducktrap has created the perfect brine and smoking recipes for the wild salmon to accentuate and highlight the particular flavor notes typical for wild species. Kosher certified

Cold Smoked Wild Alaskan Sockeye Salmon

TRADITIONAL 4 oz, 8 oz, Sides

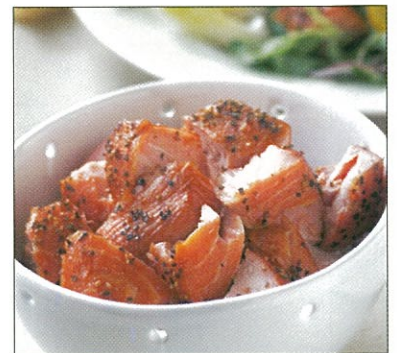


Ducktrap Smoke Roasted Wild Alaskan Sockeye Salmon *Oncorhynchus nerka*

Ducktrap combines the tradition of smoke roasting Pacific Salmon with a distinctly Maine recipe. The results are delicious boneless fillets & portions; smoke roasted to seal in the rich natural flavor and texture. Kosher certified

Smoke Roasted Wild Alaskan Salmon

TRADITIONAL	4 oz, Sides
PEPPER & GARLIC	4 oz
APPLE BROWN SUGAR	4 oz
CAJUN	4 oz
ASIAN SESAME	4 oz

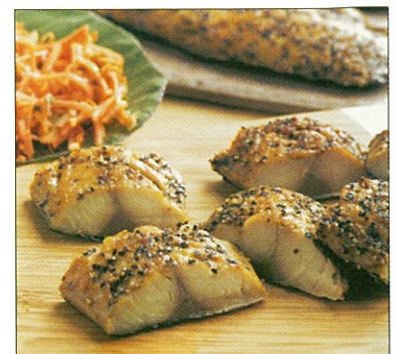


Ducktrap Smoke Roasted Wild Atlantic Mackerel Fillets *Scomber scombrus*


Native to icy North Atlantic waters, Ducktrap Smoked Mackerel is a true fish lover's fish. Ducktrap Mackerel naturally contain high amounts of heart healthy Omega 3 fatty acids, which the American Heart Association recommends in their dietary guidelines. This rich tasting fish is available in three flavors: Traditional, a delicious Peppered and an Herb showcasing our secret "dozen herb and spice blend". Kosher certified

Smoke Roasted Mackerel

TRADITIONAL	7 oz
HERB	7 oz
PEPPERED	7 oz, Catch weight



Ducktrap Smoke Roasted Wild Whitefish Fillets *Coregonus clupeaformis*

Ducktrap prepares selected premium fillets of the delicate Whitefish in our specially developed brine and traditional smoke that highlights it's unique flavor and texture. Kosher certified 

Smoke Roasted Whitefish

6.25 oz



Ducktrap Smoke Roasted Wild Chilean Sea Bass *Dissostichus eleginoides*


Ducktrap exclusively sources our Sea Bass (Patagonian Toothfish) from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery. Ducktrap has perfected the ideal recipe for smoking Sea Bass in small batches producing a buttery, firm-fleshed portion which is a perfect compliment to hearty flavors. Kosher certified 

Smoke Roasted Sea Bass

4 oz, Catch weight



Ducktrap Smoke Roasted Wild Sablefish (Black Cod) *Anoplopoma fimbria*


Ducktrap Smoked Wild Sablefish is a true delicacy. Our unique recipe of smoking with native Maine hardwoods and fruitwoods perfectly compliments the flavor of the wild Sablefish. These delectable boneless fillets are smoke roasted to seal in the rich natural flavor and flaky texture. Kosher certified 

Smoke Roasted Sablefish (Black Cod)

Sides



Ducktrap Cold Smoked Wild Haddock *Melanogrammus aeglefinus*

Ducktrap Cold Smoked Wild Haddock is a tradition in New England. Each fillet is lightly smoked, creating a delicate flavor that compliments cream based recipes and a texture that holds up well in chowders and casseroles. Kosher certified 

Smoked Haddock



Sides



Ducktrap Wild Herring Center Cuts *Clupea harengus*

Ducktrap Wild Herring is caught in the North Atlantic. Herring has quickly become part of the new seafood-consuming trend due to the health benefits of its high Omega 3 content. Ducktrap Herring are generous center cuts superbly flavored in either a wine sauce or with cream. Kosher certified

Herring Center Cuts

WINE SAUCE 8 oz, 1 Gallon 
CREAM STYLE 8 oz, 1 Gallon 



Ducktrap Cold Smoked Wild Shrimp *Pandalus borealis*

Ducktrap's sweet and savory cold-water Shrimp are cooked immediately after harvesting, followed by lightly smoking over Maine fruitwoods and hardwoods. Enjoy in a salad, chowder or on their own.

Smoked Shrimp

6 oz
16 oz

