



State-of-the-Art Smokehouse in Belfast, Maine

As a smokehouse located on the rocky coast of Maine, we provide our customers with high quality smoked seafood using a flavorful brine, wood smoke and fresh ocean air.



Ducktrap Smoked Rainbow Trout Fillets

Produced from trout fillets that are hot smoked, skin on with fruitwoods and hardwoods and packed 2-3 fillets per package.
#32413 | 6/8oz



Ducktrap Smoke Roasted Sockeye Salmon

Produced from Wild Sockeye Salmon that's brined, then delicately hot smoked with a unique blend of local Maine apple, cherry maple and oak woods.
#68428 | 8/3.5 oz



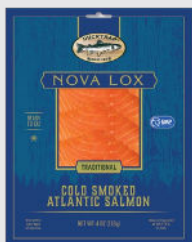
Ducktrap Cold Smoked Wild Sockeye Salmon

Produced from Wild Alaskan Sockeye Salmon that's cold smoked with fruitwoods and hardwoods. Thinly sliced and lightly trimmed.
#68438 | 8/4 oz



Ducktrap Smoke Roasted Traditional Atlantic Salmon

Fresh Atlantic Salmon hot smoked with hardwoods and fruitwoods with skin on.
#68486 | 8/4 oz



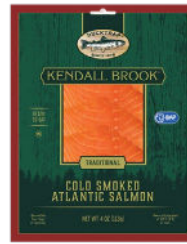
Ducktrap Nova Lox - Traditional

Steeped in tradition and time-honored cold smoking methods, Nova Lox is a meaningful term that resonates with generations of smoked salmon enthusiasts. Cold smoked and thinly sliced, Nova Lox is ideal for the traditional bagel and cream cheese breakfast.
#68448 | 8/4 oz



Ducktrap Smoke Roasted Pepper & Garlic Atlantic Salmon

Pepper and garlic seasoning blends adds a delicious spice to our mild Atlantic salmon.
#68516 | 8/4 oz



Kendall Brook Traditional Lox

Fresh Atlantic salmon that is cold smoked in Maine with fruitwoods and hardwoods. Thinly sliced and skinless - ready-to-eat.
#68404 — 8/4 oz
#68407 — 1/2.5 lb



Spruce Point Pastrami Style Lox

The mild flavor of Atlantic Salmon pairs perfectly with our signature Pastrami seasoning blend.
#68478 — 8/4 oz



Spruce Point Cracked Pepper & Garlic Lox

Pepper and garlic seasoning blend the compliments the mild flavor of cold smoked Atlantic Salmon.
#68423 — 8/4 oz



Spruce Point Gravlax Style Cold Smoked Atlantic Salmon

Inspired by Nordic flavors, our Gravlax spice blend is the perfect balance of salt, sugar, lemon zest and dill.
#68436 — 8/4 oz



Spruce Point Traditional Lox

Produced from Atlantic Salmon cold smoked with fruitwoods and hardwoods. Thinly sliced, skinless and lightly trimmed.
#68469 — 8/4 oz
#68432 — 1/3 lb



Winter Harbor Sliced Smoked Salmon Side

Made from fresh Atlantic Salmon. Cold smoked in Maine with a mix of maple, oak, cherry, and apple woods. Thinly sliced and skinless.
#68431 — 1/2.5 lb