



# PRODUCT CATALOG



THEM WITH QUALITY

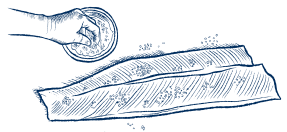
# CITIZENS OF SEAFOOD

We strive to do right by our people, our communities, and our planet by putting social responsibility and sustainability at the center of our decisions.



*Fresh Fish*  
Friday

CURED IN SALT BRINE BEFORE BEING SMOKED AND FULLY BAKED AT 145 DEGREES FAHRENHEIT.



BELOW



ACMESMO  
30 GEM STREET  
718  
INFO@ACME

## READY TO ENJOY - DIG IN

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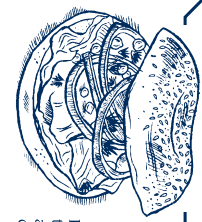
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**OUR ROOTS**

After immigrating from Russia, Harry Brownstein hits the streets of Brooklyn with a horse-drawn wagon and a plan: to create his own smoked fish business. He starts small, distributing fish from the local smokehouses to stores throughout the city. But he dreams big, forging partnerships and making first forays into manufacturing with an eye toward the future. He faces stiff competition and fails more than once. But driven by passion, grit, and a scrappy Brooklyn spirit, he perseveres.

Visit  
[ACMESMOKEDFISH.COM](http://ACMESMOKEDFISH.COM)

30 GEM STREET, BROOKLYN, NY 11222  
718.383.8585  
INFO@ACMESMOKEDFISH.COM

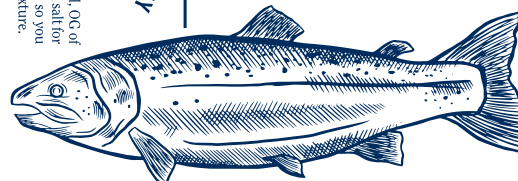


Lox is the old-world, old-school, OG of the appetizing, lighter Brined-in salt for at least four weeks. Sliced thin so you can savor its supremely silky texture.

GENUINE SALTY  
*Lox*

— FOUR —  
**GENERATIONS**  
FAMILY OWNED & OPERATED  
TO CREATE ONLY THE BEST

We're hooked on crafting the finest smoked fish, one batch at a time. It's a family tradition. We hope we can be part of yours.



NOVA is your quintessential smoked salmon, plain and simple. Trimmed by hand, seasoned with care, lightly smoked, one batch at a time—just as we've done for over 100 years.

*Salmon*  
SMOKED NOVA

*Wow*  
THEM WITH QUALITY

# CITIZENS OF SEAFOOD

We strive to do right by our people, our communities, and our planet by putting social responsibility and sustainability at the center of our decisions.

## READY TO

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— FOUR —  
**GENERATIONS**  
FAMILY OWNED & OPERATED  
TO CREATE ONLY THE BEST

We're hooked on crafting the finest smoked fish, one batch at a time.

*Flourishing*  
WILD  
CAUGHT



# WHOLE SMOKED Whitefish

THIS WILD-CAUGHT WHITEFISH FROM THE GREAT LAKES AND LAKE WINNIPEG IS BRINED AND SMOKED TO A GOLDEN COLOR



KEEP REFRIGERATED AT 38°F OR BELOW

# BRINGING PEOPLE TOGETHER OVER QUALITY SMOKED FISH



# FOUR GENERATIONS

FAMILY OWNED & OPERATED TO CREATE ONLY THE BEST

FOUR GENERATIONS FAMILY OWNED AND OPERATED

GENERATION 01 - 1906-1954

## THE DREAMER

After immigrating from Russia, Harry Brownstein hits the streets of Brooklyn with a horse-drawn wagon and a dream: to create his own smoked fish business. He starts small, distributing fish from the local smokehouses to stores throughout the city.



GENERATION 03 - 1970-1995

## BEYOND THE DELI

With a new generation at the helm, Acme makes a name beyond New York. Between burgeoning partnerships with supermarket chains, an expanded factory, and the innovative use of vacuum-pack technology, Acme's diversified product line makes it out from behind the deli counter and in front of smoked fish lovers everywhere.



GENERATION 02 - 1954-1970

## A SMOKEHOUSE IS BORN

With his sons Joe and Morty, Harry begins smoking fish in 1954 at 26 Gem Street. Focusing on perfecting their craft as they transition from seller to maker.



GENERATION 04 - 1995-TODAY

## THE LIVING LEGACY

Sailing into its next century, Acme looks to the horizon with a respect for tradition and an innovative spirit. With David Caslow, Adam Caslow, and Emily Caslow at the helm, Acme meets the growing appetite for high-quality, premium-crafted smoked seafood. As its fourth generation ventures into the global seas of change, supporting sustainable practices across the world, Acme never loses touch with its roots.



# THE ACME DIFFERENCE



## FAMILY RUN

From its humble beginnings to today, the Caslow family has been hands on and involved in all aspects of the business, setting the precedent that no task is too small.

## ATTENTION TO DETAIL

From sourcing the best raw materials possible, to the quality ingredients, to the wood chips for smoking, to the artisanal practices held: Acme is meticulous in its practices.

## QUALITY AND FOOD SAFETY

You can trust Acme smoked seafood. Acme's production facilities surpass industry standards and are AA BRC Certified. Acme's management has the strongest food safety and quality team in the industry with food science credentials to the PhD level.

## INNOVATION AND CRAFTSMANSHIP

While Acme is built on tradition, it is also committed to innovation and craftsmanship to stay at the leading edge of culinary trends and technological advances in food manufacturing.

# CITIZENS OF SEAFOOD



SCAN FOR OUR COMPLETE SUSTAINABILITY REPORT

ACME IS COMMITTED TO SUSTAINABILITY THROUGH FOUR PILLARS:

- Sourcing and selling environmentally responsible fish
- Reducing waste across our supply chain
- Minimizing our carbon footprint
- Supporting our people as critical partners

## OUR FISH

98% of all the salmon we source is certified under one of the following eco-certifications that are recognized within the Global Sustainable Seafood Initiative (GSSI) benchmark:

- Aquaculture Stewardship Council (ASC)
- Marine Stewardship Council (MSC)
- Best Aquaculture Practices (BAP)
- Global G.A.P. Aquaculture Certification



## 1% OF SALES DONATED TO SUPPORT CLIMATE INITIATIVES

1% of sales from Acme brand cold-smoked salmon retail products are donated to support climate initiatives through the Acme Smoked Fish Foundation's Seafood Industry Climate Awards. The Seafood Industry Climate Awards (SICA) fund early-stage efforts to reduce the industry's carbon footprint. To learn more about 1% for Climate Initiatives and SICA, visit [www.acmesmokedfish.com](http://www.acmesmokedfish.com)



## TRACEABILITY

Acme utilizes Trace Register 5 to maintain 100% traceability for the seafood we source across our supply chain. Trace Register is compliant with global standards set by the Global Dialogue on Seafood Traceability (GDST).



# COLD SMOKED

Nova is your quintessential smoked salmon, plain and simple. Trimmed by hand, seasoned with care, lightly smoked, one batch at a time — just as we've done for over 100 years. True to the Nova style, we enhance the delicate flavor and buttery texture of the fish for a bite that's subtle, savory, and utterly indulgent. The definition of simple pleasure. But somehow, even better.

## COLD SMOKED SALMON



**SMOKED NOVA SALMON - 3 OZ**  
SINGLE SERVE  
UPC: 023384101101  
ITEM: F0110 - 12/CS



**SMOKED NOVA SALMON - 4 OZ**  
UPC: 023384104065  
ITEM: F0406 - 12/CS

**SMOKED NOVA SALMON - 8 OZ**  
UPC: 023384104072  
ITEM: F0407 - 12/CS

**SMOKED NOVA SALMON - 12 OZ**  
VALUE PACK  
UPC: 023384104126  
ITEM: F0412 - 12/CS

**SMOKED NOVA SALMON - 16 OZ**  
FAMILY PACK  
UPC: 023384104096  
ITEM: F0409 - 12/CS



COLD SMOKED SALMON



**SALTY LOX**  
 3 OZ / 85 G  
 UPC: 023384101026 • ITEM: F0102V • 12/CS  
**BRINED ONLY NOT SMOKED**  
 Lox is the old-world, old-school, OG of the appetizing platter. Brined in salt for at least four weeks. Not to be confused with smoked salmon — it's actually not smoked at all — bold, assertive lox stands alone.



**PASTRAMI SMOKED SALMON**  
 4 OZ / 113 G  
 UPC: 023384103143 • ITEM: F0314 • 12/CS  
**A MODERN TASTE OF OLD NEW YORK**  
 Innovative and nostalgic, Brooklyn in a bite. We cut salmon fillets by hand, smoke them over hardwood, then rub them down with a classic blend of pepper, coriander, paprika, and garlic, for that decadent, deeply comforting, straight-outta-the-delicatessen feel.



**GRAVLAX SMOKED SALMON**  
 4 OZ / 113 G  
 UPC: 023384115245 • ITEM: F1524 • 12/CS  
**A FRESH SPIN ON AN OLD FAVORITE**  
 Our spin on the classic cured fish, with a subtle kiss of smoke. For standout succulence and a compelling mix of savory and sweet, we season smoked Atlantic salmon with an aromatic blend of salt, sugar, and dill.

COLD SMOKED SALMON



**EVERYTHING BAGEL SMOKED SALMON**  
 4 OZ / 113 G  
 UPC: 023384104201 • ITEM: F0420 • 12/CS  
**A FLAVOR PACKED FAVORITE**  
 This silky, buttery smoked salmon is everything — and then some. It starts with our Nova salmon, which we coat it in a blend of sesame, garlic, onion, and poppyseed for a bold burst of toasty, savory seasoning. All the beauty of your favorite bagel, in one flavorful bite.



**TOGARASHI SMOKED SALMON**  
 3 OZ / 85 G  
 UPC: 023384103204 • ITEM: F0320 • 8/CS  
**KISSED WITH BRIGHT, BOLD JAPANESE 7-SPICE**  
 Lightly smoked and carefully coated in shichimi togarashi—Japanese 7-spice—this silky Atlantic salmon piques the palate with sunny, citrus-spiked heat, nuanced notes of umami, and a rich, complex finish. It's our pick for hand rolls, poke bowls, and not-so-basic bagels.



**SCOTTISH-STYLE DOUBLE SMOKED SALMON**  
 4 OZ / 113 G  
 UPC: 023384115054 • ITEM: F1505 • 12/CS  
**SCOTTISH-STYLE DOUBLE SMOKED SALMON**  
 For those who crave bold, brawny flavor, this item blows the competition out of the water. In the Scottish style, we trim, cure and smoke over North Atlantic salmon over a blend of hardwoods. And we keep smoking it – twice as long as tradition says – for a full-bodied flavor and a buttery but firm bite.





## COLD SMOKED SALMON



### SMOKED NOVA SALMON SNACKS

8 OZ / 227 G

UPC: 023384002088 • ITEM: F02018 • 12/CS

#### SNACKABLE BITE SIZED BITS

Nova Snacks boast all the savory, silky splendor of our Nova Smoked Salmon in snackable, craveable bite-sized bits. Carefully seasoned and smoked over hardwood, these protein-rich Atlantic salmon pieces bring subtle complexity and undeniable luxury to the table—often topping pizza, salad, or scrambled eggs (as long as customers can resist snacking on the way home).



### ALL NATURAL SMOKED SALMON

3 OZ / 85 G

UPC: 023384030135 • ITEM: F03014 • 12/CS

#### SALT AND SMOKE

Hand-trimmed by experts, cured with salt and salt alone, slowly smoked over North American hardwoods, this wholesome staple is free from artificial preservatives and full of honest-to-goodness, indulgent flavor.



### WILD ALASKAN SOCKEYE SALMON

3 OZ / 85 G

UPC: 023384101200 • ITEM: F0120 • 12/CS

#### FOR A TASTE OF THE WILD SIDE

Prized for its bold taste, firm texture, and magnificent red color. Wild-caught by fishermen in Bristol Bay, Alaska, this MSC-certified lean, robust fish is smoked over North American hardwood to complement its all-natural intensity and complexity.



# HOT SMOKED

Firm, flaky, and fully cooked. Hot smoked fish is a go-to grab, whatever your customers are craving. These delicacies are carefully sourced, cured, and smoked at 165°F or higher for a complex, smoky taste and fork-tender texture. Ready to savor right away—hot, cold, or at room temperature.



## HOT SMOKED SALMON



### HONEY MAPLE SMOKED SALMON

4 OZ / 113 G

UPC: 023384112213 • ITEM: F1221 • 12/CS

#### SMOKY AND SWEET

Glazed with a house blend of honey and maple syrup then hot-smoked, this rich, premium Atlantic salmon delivers a splendid depth of savory-yet-sweet flavor—not to mention flaky, fork-tender succulence. Customers love them on their greens, grains, and more.



### KANSAS CITY BBQ SMOKED SALMON

4 OZ / 113 G

UPC: 023384112220 • ITEM: F1222 • 12/CS

#### SWEET SPICY TANGY. TO DIE FOR.

Atlantic salmon infused with the bold flavors of Kansas City BBQ. Paying tribute to tradition, we brush salt-cured fillets with our housemade sauce before hot-smoking over hardwood (and sprinkling with more spice). Pure KC, by way of BK.



### LEMON GARLIC SMOKED SALMON

4 OZ / 113 G

UPC: 023384112237 • ITEM: F1223 • 12/CS

#### WHERE CITRUS MEETS SAVORY

A bright, herbaceous smoked salmon that packs a savory punch. Fileted by hand, cured with salt, seasoned with our lemon garlic spice blend, and hot-smoked over hardwood, this fork-tender salmon is ready to rev up your favorite dishes.

PRE PACKED PORTIONS



**WILD CAUGHT SMOKED WHITEFISH**

**RANDOM WT**

UPC: 023384105222 • ITEM: F0522 • 8/CS

**7 OZ FIXED WT**

UPC: 023384305226 • ITEM: F0527 • 12/CS

Caught wild in the North American Lakes, our whitefish meets the highest standards of quality and taste. To best showcase the deeply savory and briny flavor of this beloved freshwater fish, we carefully hot-smoke using a blend of North American hardwoods. We pull the fish at just the right time—when the skin takes on that unmistakable golden glow, and the flesh strikes the perfect balance of succulent and firm.

PRE PACKED PORTIONS



**WILD CAUGHT SMOKED WHITING**

**RANDOM WT**

UPC: 023384111100 • ITEM: F1110 • 8/CS

Wild-caught whiting—what's not to love? This mildly flavored, slightly sweet fish is smoked at 165°F or higher for a firm, flaky texture that upgrades any meal, and brings your customers back for more.



**KIPPERED BAKED SALMON**

**RANDOM WT**

UPC: 023384120140 • ITEM: F12014 • 8/CS

We start with the finest Atlantic salmon. Then, we trim the fish by hand, smoking them in single batches over a blend of North American hardwoods. With a meticulous eye and a dedication to our craft, we ensure that our smokehouse temps remain between 150°F and 160°F. Low enough to preserve the salmon's succulence; high enough to produce that perfect flaky texture. What results is a smoked salmon that's moist and firm, smoky and buttery, salty and just the slightest bit sweet..



**SABLEFISH**

**RANDOM WT**

UPC: 023384106021 • ITEM: F0602 • 8/CS

Satisfy customers' cravings for silky-smooth fish. Wild-caught off the Alaskan coast, then filleted, cured, and fully cooked for a juicy yet flaky texture, sablefish delivers oh-so-buttery, seriously smoky flavor.

# SALADS

What do you get when you combine the finest hot smoked fish, the creamiest mayonnaise, and curated blends of herbs and spices? Craveable salads (no kidding). From fan-favorite Whitefish Salad to Southern-style Smoked Fish Dip, these next-level noshes are taking over customers' carts—and hearts.



## SALADS

**SMOKED WHITEFISH SALAD - 7 oz**

UPC: 023384270272

ITEM: F27027 - 12/CS

**SMOKED WHITEFISH SALAD - 16 oz**

UPC: 023384270210

ITEM: F27021 - 6/CS

**SMOKED WHITEFISH SALAD - 32 oz**

UPC: 023384270227

ITEM: F27022 - 6/CS

**BAKED SALMON SALAD - 7 oz**

UPC: 023384370371

ITEM: F27037 - 12/CS

**SMOKED FISH DIP - 7 oz**

UPC: 023384270487

ITEM: F27048 - 12/CS



# HERRING

Wild caught North Atlantic herring—just the way it should be. Give shoppers their favorite flavors, from umami bites of homestyle to subtle notes of sweet and tangy with traditional wine sauce. Confidently stock your shelves, knowing our herring is MSC-certified and cured in premium ingredients.



## HERRING



### HERRING IN WINE - 12 OZ

UPC: 023384124117  
ITEM: F2411 - 12/CS

### HERRING IN WINE - 32 OZ

UPC: 023384124063  
ITEM: F2406 - 12/CS

North Atlantic herring, pickled in a houseblend of wine, herbs, spices, and onion. Tart, briny, and beautifully bright, this bold yet tender specialty strikes the perfect balance of flavors. In other words, it's deliciously complex—just like a fine wine.



### HERRING IN CREAM - 12 OZ

UPC: 023384124124  
ITEM: F2412 - 12/CS

### HERRING IN CREAM - 32 OZ

UPC: 023384124070  
ITEM: F2407 - 12/CS

Slightly tart, super tasty—it's the cream of the crop. To bring your customers a velvety, tangy bite, we brine premium herring in vinegar, spices, onion, and sour cream, which turns up the tenderness. Rich yet delicate, it'll make their mouths water and their meals sing.



### HERRING IN DILL - 12 OZ

UPC: 023384124155  
ITEM: F2415 - 12/CS

Brined in vinegar, spices, onions, and finally seasoned with dill, our wild-caught herring packs a pickled punch. Customers love this full-bodied fish and its bright fresh flavor. (It's kind of a big dill.)

### HERRING HOMESTYLE - 32 OZ

UPC: 023384124070  
ITEM: F2408 - 12/CS

Premium cuts of herring, brined in vinegar, onions, and spices. Thanks to the tenderizing power of our traditional marinade, customers can snack on these savory, bone-in bites straight from the jar, or enjoy them with crisp apple, onion, and the crunch of a cracker.

# TRY ALL OUR BRANDS

We offer additional brands which provide supplemental smoked fish products for all your needs. We are able to help by providing alternate options for your smoked fish case.



## PREMIUM & NATURAL SMOKED SEAFOOD SPECIALTIES

Blue Hill Bay® is Acme's premium brand of smoked seafood, offering a variety of pickled herring, smoked salmon, and other smoked seafood specialties. These products are created with traditional artisanal methods perfected for over a century, from the finest raw material available.

### COLD SMOKED SALMON

Smoked Organic Salmon - 3 oz.	F4345B	12/cs
Smoked Salmon - 4 oz.	F4406B	12/cs
Scottish Smoked Salmon - 4 oz.	F1507B	12/cs
Gravlax - 4 oz.	F4526B	12/cs
Pastrami Smoked Salmon - 4 oz.	F4316B	12/cs
Sashimi Style Smoked Salmon - 5 oz.	F4435B	12/cs
Smoked Salmon - 16 oz.	F4409E	30/cs

### WILD CAUGHT SMOKED SALMON

Smoked Sockeye Salmon - 3 oz.	F4337B	12/cs
Smoked Sockeye Salmon - 12 oz.	F4327B	12/cs
Smoked Coho Salmon - 3 oz.	F4336B	12/cs
Smoked Coho Salmon - 12 oz.	F4332B	12/cs

### SALADS

Smoked Whitefish Salad - 8 oz.	F4602B	12/cs
Smoked Wild Alaskan Salmon Spread - 8 oz.	F4603B	12/cs

### MSC CERTIFIED HERRING

Herring in Wine - 12 oz.	F4411B	12/cs
Herring in Cream - 12 oz.	F4412B	12/cs
Herring in Dill - 12 oz.	F4415B	12/cs
Ginger Infused Herring - 12 oz.	F4421B	12/cs
Herring in Mustard - 12 oz.	F4416B	12/cs
Spiced Matjes Herring - 12 oz.	F4417B	12/cs
Roll Mop Herring w/ Pickle - 12 oz.	F4419B	12/cs
Homestyle Herring - 12 oz.	F4418B	12/cs

**HOT SMOKED**

Alaskan Black Cod - 3 oz.	F4338B	12/cs
Baked Salmon Portion - 4 oz.	F4207B	12/cs
Peppered Salmon Portion - 4 oz.	F4205B	12/cs
Herb Salmon Portion - 4 oz.	F12017B	12/cs
Honey Maple Salmon Portion - 4 oz.	F12015B	12/cs
BBQ Salmon Portion - 4 oz.	F12016B	12/cs
Smoked Trout Fillets - 5 oz.	F4105B	12/cs
Smoked Trout Fillets - 16 oz.	F1105A	10/cs
Peppered Mackerel Fillets - 5 oz.	F4111B	3 lbs/cs RW
Smoked Whitefish Portion (Vacuumed)	F0522V	8/cs RW
Whole Smoked Whitefish (Vacuumed)	F05018	18 lbs/cs RW

**OTHER SPECIALTIES**

Smoked Salmon Poke Bowl - 8.8 oz.	F4443B	6/cs
Tuna Poke Bowl - 8.8 oz.	F44416	6/cs

COMING SOON



**QUALITY COLD SMOKED SALMON**

The Ruby Bay® line of cold smoked salmon delivers Acme's uncompromised quality at a value.

**COLD SMOKED SALMON**

All-Natural Smoked Salmon - 3 oz.	F5875	12/cs
Nova Salmon - 3 oz.	F5880	12/cs
Irish Style Smoked Salmon - 3 oz.	F5879	12/cs
Norwegian Style Smoked Salmon - 3 oz.	F5877	12/cs
Scottish Style Smoked Salmon - 3 oz.	F5864	12/cs
Lemon Pepper Smoked Salmon - 3 oz.	F5856	12/cs
Nova Salmon - 6 oz.	F5867	12/cs
Nova Salmon - 12 oz.	F5866	12/cs
Norwegian Style Smoked Salmon - 12 oz.	F5878	12/cs
Bagel Cuts - 12 oz.	F5865	12/cs
Smoked Salmon Trimmings - 12 oz.	F5899	12/cs

**WILD CAUGHT SMOKED SALMON**

Smoked Sockeye Salmon - 3 oz.	F5858	12/cs
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**PREMIER SMOKED SEAFOOD IN THE SCOTTISH TRADITION**

The Spence® line of smoked seafood is prepared following Scottish craftsmanship and tradition. Only premium quality fresh, never frozen, Atlantic Salmon is used to create Spence® delicacies characterized by refined flavors and subtle character.

**COLD SMOKED SALMON**

Classic Cold Smoked Salmon - 4 oz.	F5310	6/cs
Classic Peppered Smoked Salmon - 4 oz.	F5314	6/cs
NY Style Nova Lox Smoked Salmon - 4 oz.	F5320	6/cs
Traditional Scottish Style Salmon - 4 oz.	F5325	6/cs
NY Style Nova Lox Smoked Salmon - 8 oz.	F5321	6/cs
Traditional Scottish Style Salmon - 8 oz.	F5326	6/cs
NY Style Nova Lox Smoked Salmon - 16 oz.	F5323	3/cs
Traditional Scottish Style Salmon - 16 oz.	F5328	3/cs

**WILD CAUGHT SMOKED SALMON**

Wild Sockeye Salmon - 4 oz.	F5335	6/cs
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**SPECIALTY CURED**

Scandinavian Style Cured Gravlox Salmon - 4 oz.	F5330	6/cs
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**CHEF CHARLIE TROTTER'S**

Charlie Trotter's Citrus Smoked Salmon - 4 oz.	F5345	6/cs
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Visit  
**ACMESMOKEDFISH.COM**  
 30 GEM STREET, BROOKLYN, NY 11222  
 718.383.8585  
 INFO@ACMESMOKEDFISH.COM

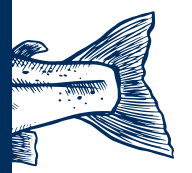
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 A quintessential smoked salmon,  
 pipe. Trimmed by hand, seasoned with  
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THEM WITH QUALITY  
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**READY TO ENJOY**

Since 1906  
**ACME**  
 SMOKED FISH  
 BROOKLYN  
 Fish Friday

OUR —  
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 & OPERATED  
 LY THE BEST

on crafting the  
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WILD  
 CAUGHT  
*Herring*



BRINGING  
 PEOPLE  
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 THROUGH GREAT  
 FOOD EXPERIENCES



*Fish Friday*

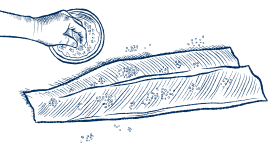
**WHOLE SMOKED**  
*Whitefish*  
 THIS WILD-CAUGHT WHITEFISH FROM THE GREAT LAKES AND LAKE WINNIPEG IS BRINED AND SMOKED TO A GOLDEN COLOR



**WHITEFISH SALAD**  
 PROTEIN-RICH BLEND WITH CREAMY MAYO DELIVERS A SUBTLY SMOKY FLAVOR.

**HOT-SMOKED**  
*"Kippered"*  
**SALMON**

CURED IN WET BRINE BEFORE BEING SMOKED AND FULLY BAKED AT 145 DEGREES FAHRENHEIT.

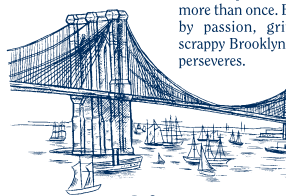


KEEP REFRIGERATED AT 38°F OR BELOW



**OUR ROOTS**

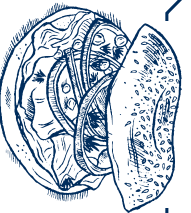
After immigration from Russia, Harry Br... hits the streets of... with a horse-drawn... and a plan: to create... smoked fish bus... starts small, distrib... from the local sm... to stores through... city. But he dre... forging partners... making first fo... manufacturing w... toward the future... stiff competition... more than once. E... by passion, gri... scrappy Brooklyn... perseveres.



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**READY TO ENJOY - DIG IN**



Lox is the...  
 the appetizi...  
 at least four...  
 can savor th...

— **FOUR** —  
**GENERATIONS**  
 FAMILY OWNED & OPERATED  
 TO CREATE ONLY THE BEST

We're hooked on crafting the finest smoked fish, one batch at a time.

WILD  
 CAUGHT  
*Herring*





**EVERYONE WANTS  
WHAT WE'RE SMOKING.**



**CONTACT US**

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