



Acme Smoked Fish[™] began in the early 1900s, when Harry Brownstein arrived in New York from Russia. Harry was originally a wagon jobber, picking up fresh fish from smoke houses in Brooklyn with his horse-drawn wagon and hand-delivering them to grocery and appetizing stores. In the mid-1900's, he established his own smokehouse in Brooklyn, where Acme continues to call home.

A lot has changed since the early 1900's. What hasn't changed is our commitment to sourcing the finest seafood available and smoking it using time-honored methods.

We are committed to using innovation and tradition to bring you not only the most delicious smoked nova, but also the best smoked seafood specialties. We hope you will enjoy our smoked fish, and please do not hesitate to let us know how we can be of service.





FAMILY RUN

Acme is a family-owned and operated business, now in its fourth generation. 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

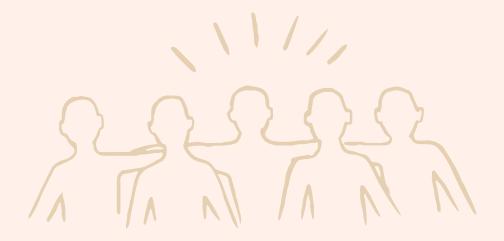
Acme's smoked fish delicacies are produced with the utmost attention and care. From sourcing the best raw materials possible, to the quality ingredients in the products, to the wood chips for smoking, to the artisanal practices held: Acme is meticulous in its practices.

QUALITY AND FOOD SAFETY

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

INNOVATION AND CRAFTMANSHIP

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



OUR BRANDS



THE GOLD STANDARD FOR SMOKED FISH AND HERRING



PREMIUM & NATURAL SMOKED SEAFOOD SPECIALTIES



PREMIER SMOKED SEAFOOD IN THE SCOTTISH TRADITION



CLASSIC SMOKED FISH AND HERRING

The Acme Smoked Fish[™] line of smoked fish and pickled herring products employ curing and smoking methods that have been part of the family recipe for four generations. The unique flavor and characteristics of these products result from Acme's dedication and passion to create distinctive smoked seafood.





COLD SMOKED PRE-SLICED SALMON

Pre-Sliced Atlantic Smoked Salmon	F04052	2/cs RW
Pre-Sliced Atlantic Smoked Salmon - Skin On	F0405S	2/cs RW
Pre-Sliced Atlantic Smoked Salmon - Center Cut	F0104	12/cs RW
Pre-Sliced Nova Side	F0109	2/cs RW
Pre-Sliced Norwegian "Style" Smoked Salmon	F0405WL	2/cs RW
Pre-Sliced (Salty) Lox	F0113	2/cs RW
Pre-Sliced Wild Alaskan Sockeye 20oz	F0124	10/cs RW
Pre-Sliced Scotch Style Smoked Salmon	F1504	Single RW
Pre-Sliced Gravlax Smoked Salmon	F1522	Single RW
Pre-Sliced Pastrami Smoked Salmon	F0312	Single RW
Imperial Bay P/S Smoked Salmon - Skin On	F0418ES	12/cs RW
Imperial Bay P/S Smoked Salmon - Skin Off	F0418E	12/cs RW
3 lbs. Deli Nova Tray or Deli Sliced Nova	F0107D	18lbs
3 lbs. Sliced (Bacon Cut) Nova Tray	F0107	18lbs
5 lbs. Nova Trimmings	F0201	20lbs
5 lbs. Ground Nova	F0100	4/cs

COLD SMOKED WHOLE SALMON SIDES

Whole Scottish Style Smoked Salmon	F1503	Single RW
Whole Norwegian Style Smoked Salmon	F0404	Single RW
Whole Gravlax Smoked Salmon	F1520	Single RW
Whole Pastrami Smoked Salmon	F0311	Single RW
Royal Cut Smoked Salmon	F0301B	Single RW



SIGNATURE SMOKED SALMON & LOX SIDES

Lox Sides (Salty)	F0202	Single RW
Lox Belly (Salty)	F0204	Single RW
Eastern Nova Side	F0304	Single RW
Eastern Nova Belly	F0304B	Single RW
Fully Trimmed Smoked Salmon	F0307	Single RW

HOT SMOKED WHOLE FISH

Jumbo Whitefish	F0500	Single RW
Large Whitefish	F0501	6pcs/cs RW
Bering Cisco	F0401B	10lbs/cs RW
Whiting	F11041	10lbs/cs RW
Rainbow Trout	F1103	10lbs/cs RW
Whole Hot Smoked Salmon	F0720	1pc/cs RW
White Sable Plate	F0601W	8pcs/cs RW
Sable Plate	F0601	8pcs/cs RW
Hot Smoked Sable Pieces	F0602	8pcs/cs RW

HOT SMOKED LOINS & FILLETS

Kippered Salmon	F1201	8/cs RW
Bluefish	F0723	5/cs RW
Peppered Bluefish	F0724	5/cs RW
Peppered Mackerel	F1109	3/cs RW
Sturgeon	F1300	Single RW
Honey Baked Salmon	F1207	7/cs RW
BBQ Smoked Salmon	F1205	Single RW

SALADS & SPECIALTY SMOKED MEATS

5 lbs. Whitefish Salad	F27024	4/cs
5 lbs. Chunky Whitefish Salad	F2702C	4/cs
5 lbs. Baked Salmon Salad	F2703	4/cs
5 lbs. Chopped Herring Salad	F2701	6/cs
5 lbs. Whitefish Meat (Ground)	F0504	4/cs
5 lbs. Whitefish Meat (Vacuumed)	F0504V	2/cs
5 lbs. Hand-Picked Whitefish Meat	F0504H	4/cs
5 lbs. Whiting Meat (Vacuumed)	F0506	4/cs
5 lbs. Kippered Salmon Meat (Vacuumed)	F0505	4/cs

HERRING

Gallon Whole Wine Herring Fillets	F2502	4/cs
Gallon Whole Cream Herring Fillets	F2504	4/cs
Gallon Wine Herring Tid-Bits	F2501	4/cs
Gallon Cream Herring Tid-Bits	F2503	4/cs
Gallon Cream Sauce	F0306	4/cs
14 lbs. Whole Schmaltz Herring	F2609	Single
75 Count Herring Fillets in Wine	F2602	Single
25 Count Rollmop Herring	F2601	Single
14 lbs. Salt Herring Fillets	F3943	Single
100 Count XL Wine Herring Fillets	F2605	Single
100 Count Large Herring Fillets (45 lbs.)	F2604	Single
Gallon Pickled Lox in Wine	F2409	Single





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

Whole Smoked Salmon Side	F0308	2/cs RW
Pre-Sliced Smoked Salmon Side	F4405	2/cs RW

HERRING

3 lbs. Matjes Herring F2803 6/cs



The Spence® line of smoked seafood is prepared following Scottish craftmanship 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 SIDES

Pre-Sliced Premium Smoked Salmon F5304E 2/cs RW

COLD SMOKED SALMON

16oz Spence Traditional Smoked Salmon	F5328	3/cs
16oz Spence NY Style Nova Lox	F5323	3/cs

