

SHUCKMAN'S FISH CO. & SMOKERY



Founded in 1919, Shuckman's Fish Co. & Smokery is a 4th generation company manufacturing smoked fish products in Louisville, KY. Using only salt, sugar and spices, Shuckman's cures their fish for 48 to 50 hours depending on the species, then they smoke the fish slowly before packaging. Everything is done in small batches ensuring exceptional quality and flavor.



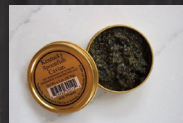
Item 95014
Smoked Nova Salmon
2 LB Avg package - Sliced
Hand sliced and smoked for eight hours over a blend of hard woods creating a light, delicate flavor



Item 95053
Smoked Alder Salmon
.5 LB Avg package
This unique, hot smoked salmon is smoked for 10 hours using a Native American tradition, giving it a rich, smooth flavor.



Item 95025
Smoked Trout
.5 LB Avg package
Smoked very slowly with hickory wood to give it a light, smooth flavor.



Item 48711
Paddlefish Caviar
2 oz
From the American Paddlefish (also known as Spoonfish), one of the largest freshwater fish in North America.



What Chefs Want!®