



Ducktrap River of Maine produces the finest smoked seafood available anywhere. Using the best modern European smoking technology combined with traditional, time consuming curing and smoking methods, our products can enhance any wholesale selection, retail display, or restaurant menu. Our smoked fish products contain no artificial coloring or flavoring. Instead, we use the flavor of brine, herbs, natural sweeteners, and spices in combination with the savory smoke of native Maine fruitwoods and hardwoods. To ensure a longer shelf life, we rely on the freshness of the fish and shellfish that we smoke—not on chemical preservatives.

We source the finest seafood raw materials and ingredients available. Each shipment is inspected for freshness and quality, ensuring that each batch is produced to our exacting specifications. All ingredients are guaranteed by our suppliers to be gluten free, with no traces of non-declared allergens.

Attention to detail, and taking pride in what we do, ensures that each batch of Ducktrap River of Maine smoked seafood products is consistently of the highest quality that we have come to expect of ourselves.