

Hickory House Smoked Foods



With 25 years of continued passion, the family at Hickory House continues to strive to exceed your expectations with each and every product. Our Master smoker employs time honored traditional techniques to ensure full flavor and beautiful texture on each fillet.



We invite you to experience our heritage, tradition and truly incredible products. All of our products are: K of K kosher, all Natural, fully trimmed and hand selected using only the highest quality of fresh fish.

Imperial House Smoked
Salmon- 6/ cs
SUPC 7399326

Cold Smoked, Scottish Style
Atlantic Salmon. Each fillet
weighs between 2 and 4 lbs.



Hot Smoked Trout-5/ cs
SUPC 7367457

Hot Smoked Trout Catering
Pack. Each board has 6-8 fillets.
Boneless. Each pack weighs
2.22 lbs.



Fjord Superior Smoked
salmon-6/ cs
SUPC 7399316

Cold smoked Norwegian Style
Atlantic Salmon. Each fillet
weighs between 2 and 4 lbs.



Gravadlax- 6/ cs
SUPC 7399308

Atlantic Salmon cured with dill
seed, salt, sugar and a hint of
lemon pepper.



Cold Smoked Sturgeon-
6/ cs

SUPC 7399290

Seasonal Availability

Made to order Ships overnight via
Fed Ex Mon- Thurs.



NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS

