



Gerard & Dominique Seafoods - Anacortes, Washington.

In 1990, highly acclaimed European-trained chefs Gerard Parrat and Dominique Place could not find a smoked salmon which met their standards, so they created one. With that Gerard & Dominique Seafoods was born.

Gerard retired in 1998, and since that time Dominique and wife Andrée (Chouchou, to all that know her) have been at the helm, maintaining a chef's passion for detail and quality, expanding the line of smoked seafood offerings.

Today, Gerard & Dominique's smoked salmon is served at premier hotels and restaurants across the US, and in countries around the world.

For more serving ideas visit gdseafoods.com and click on "view our videos."

Experience the smoked salmon created by chefs, for chefs

European Style Smoked Atlantic Salmon

2/2.5 lb avg

SUPC 8366043

Our signature European Style Smoked Salmon starts with the highest grade Atlantic salmon available, allowing us to create a product second to none. This traditional smoked salmon is silky, succulent & mild, with complex layers of flavors & a long, well-balanced finish. Sliced. Arrives fresh.



European Style Smoked Atlantic Salmon

4/2.5 lb avg

SUPC 8366058

Our signature European Style Smoked Salmon starts with the highest grade Atlantic salmon available, allowing us to create a product second to none. This traditional smoked salmon is silky, succulent & mild, with complex layers of flavors & a long, well-balanced finish. Sliced. Arrives fresh.



European Style Smoked Atlantic Salmon

2/2.5lb avg

SUPC 8366096

This Chef's Fillet version is un-sliced, so that it can be sliced at the time of use; this is how top restaurants and chefs prefer to serve smoked salmon for the ultimate in moistness and flavor. Un-sliced. Arrives fresh.



Smoked Alaskan Scallops

12/16 oz

SUPC 8366765

Plump, moist, smoky & sweet, all in one perfect bite. 30/40 count per pound. Serving Idea: Quick, easy, elegant. Sauté 30-45 seconds warming & caramelizing the edges of the smoked scallops. Place over a warm or cold spinach salad. Bon Appetite! Arrives frozen.



Smoked Alaskan Scallops

6/16 oz

SUPC 8366603

Plump, moist, smoky & sweet, all in one perfect bite. 30/40 count per pound. Serving Idea: Quick, easy, elegant. Sauté 30-45 seconds warming & caramelizing the edges of the smoked scallops. Place over a warm or cold spinach salad. Bon Appetite! Arrives frozen.



Gerard & Dominique ships via FedEx Standard Overnight Mon-Thurs
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS





Smoked Wild Alaskan Coho Salmon
2/1.5 - 2 lb avg
SUPC 8366028

Caught in the icy waters of Alaska, then hand filleted and smoked in the traditional manner, our Wild Alaskan Smoked Coho Salmon is silky, smoky and buttery rich, with a refined resiliency. Sliced. Arrives frozen.



Smoked Wild Alaskan Coho
4/1.5-2 lb avg
SUPC 8366033

Caught in the icy waters of Alaska, then hand filleted and smoked in the traditional manner, our Wild Alaskan Smoked Coho Salmon is silky, smoky and buttery rich, with a refined resiliency. Sliced. Arrives frozen.



Northwest Style Smoked Atlantic Salmon
2/2.5 lb avg
SUPC 8366110

We lightly brush each side with a honey-sesame glaze; this offers a perfect balance of smoke & fruity, earthy flavor. Smoking over a fragrant blend of Northwest woods ensures a smoked salmon which is moist, flaky, & fully cooked with rich, complex flavors. Arrives Fresh.



Northwest Style Smoked Atlantic
4/2.5 lb avg
SUPC 8366120

We lightly brush each side with a honey-sesame glaze; this offers a perfect balance of smoke & fruity, earthy flavor. Smoking over a fragrant blend of Northwest woods ensures a smoked salmon which is moist, flaky, & fully cooked with rich, complex flavors. Arrives Fresh.



Smoked Wild Alaskan Sockeye Salmon
5/1 lb
SUPC 1112461

After several customer request for a sugar free smoked salmon, Chef Dominique worked his culinary magic until, "Voila!" Our exquisite, Smoked Wild Alaskan Sockeye Sugar Free Recipe was born. Arrives frozen.



NW Style Smoked Rainbow Trout
5/5 lb
SUPC 1112261

Each fish is butterfly-filleted by hand, then small batch smoked in the traditional Northwest style over a mix of fruit woods & hardwoods. The result is a beautifully moist, flaky, subtly flavored delicacy that is fully cooked & ready to enjoy as an appetizer, ingredient or as a meal. Arrives frozen.



Smoked Seafood Sampler
5/4 oz
SUPC 8366884

"Try me" special! Not sure what will be your favorite? Sample our best sellers: 4 oz NW Style Smoked Salmon, 3 oz European Style Smoked Salmon, 4 oz NW Style Smoked Scallops, and 4 oz Smoked Coho Salmon. Arrives frozen.



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