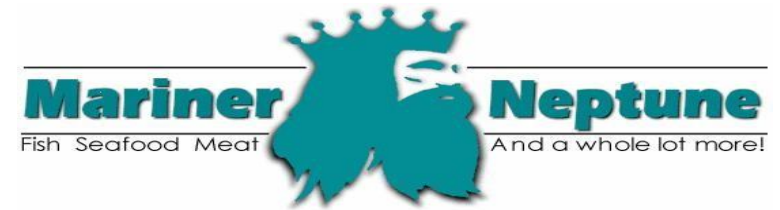


Smoked **Manitoba** Goldeye



Ready for shipping **5 days a week**
Best before date of 12 days from production

Our recipe is simple...

- Water
- Salt
- Crushed Garlic

... and the “*classic*” red colouring!

Smoked low and slow over oak wood flames for several hours

Use smoked goldeye...

- Mixed into dips
- To top bagels, crackers or salads
- Added to pasta or breakfast dishes

... or as an appetizer by itself!



Mariner Neptune

Order Desk: 204-589-5341
Toll Free: 1-800-668-8862
Fax: 204-582-8135

Pacific Fresh Fish

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