

Chesapeake Smokehouse is located in Historic Annapolis where tourists and food lovers from around the world come to experience a slice of American History and local Chesapeake seafood cuisine. Our smokehouse staff believes in carrying on the ancient European curing and smoking methods to offer the finest restaurant-quality smoked salmon and complete line of fresh seafood products. One TASTE and you won't believe how good it is!

Ask us about other hand-crafted Smoked Seafood



SALMON FILLET COLD SMOKED FAROE ISLAND (SKIN ON OR SKIN OFF)

> SALMON FILLET *HOT SMOKED* FAROE ISLAND | 10 oz AVG

TROUT FILLET HOT SMOKED | 10oz AVG