

## ACME SMOKED FISH INTRODUCES NEW SMOKED FISH POKE BOWLS

### Ready-to-Eat Smoked Salmon and Smoked Tuna Bowls Now Available Nationwide from Blue Hill Bay

**BROOKLYN, NY – January 9, 2018** – Acme Smoked Fish Corp. is pleased to introduce its new Blue Hill Bay [Smoked Fish Poke Bowls](#) in two varieties, **Smoked Salmon** and **Smoked Ahi Tuna**. Acme is a family-owned and operated producer of smoked seafood specialties found in preferred stores, restaurants and delicatessens throughout the United States. The company's spin on this increasingly popular traditional Hawaiian favorite provides eaters nationwide with a healthy and innovative new meal kit for lunch and dinner, with an easy and healthy alternative to eating out. The bowls can now be found in the refrigerated aisles of Whole Foods, Kroger and Stew Leonard's, among other retailers, under Acme's brand Blue Hill Bay.

Acme's ready-to-eat Poke Bowl can easily be prepared at home or at the office. Each bowl is single serve and contains lightly salt-cured salmon or tuna cubes that have been cold smoked with a blend of natural hardwoods. Great for novices and home cooks alike, the user simply needs to microwave the included pre-cooked rice packet, then combine the rice with the smoked fish, signature Poke sauce -- a flavorful soy base with hints of sriracha, chili pepper and sesame oil -- plus a special blend of Poke seasoning that includes chili peppers, black and white sesame seeds, ginger and orange peel.

Acme takes pride in responsibly sourcing all seafood, and the company has become well-known for their delicious, ethically-sourced salmon for decades. Along with Salmon, eaters can also enjoy the option of Acme's dolphin-safe Sashimi Grade Ahi Tuna. Each individual portion is high in protein, with approximately 20 grams per serving. The Smoked Salmon Poke Bowl is also rich in Omega-3 fatty acids, with 1,400 mgs per serving. Additionally, the bowls have no artificial preservatives.

The brand's new website [poke.bluehillbay.com](http://poke.bluehillbay.com) is geared towards educating consumers about Poke and providing suggestions on how to garnish their Poke bowls, as is tradition in Hawaii. Found in the 'Recipes' section of the new site, ideas include adding avocados, mangoes, peaches, lime & jalapeno, pickled onions, or sliced cucumber and edamame. Acme's research process began testing out recipes at their popular Fish Friday outlet (held every Friday at their Brooklyn headquarters from 8am-1pm).

Blue Hill Bay's Smoked Poke Bowls can currently be found at Whole Foods, Kroger, Costco, Wegmans, Stew Leonard's, and many other retailers [found online here](#).

#### **About Acme Smoked Fish Corp.**

Based in Brooklyn, New York, Acme Smoked Fish Corp. is a fourth-generation, family-owned company and the country's leading smoked fish purveyor. Since the company's beginning in the early 1900s, Acme has been committed to providing the highest quality of seafood

specialties in an expanding number of varieties, from customer favorites like Smoked Nova, Pickled Herring and Whitefish Salad to innovative new products like Salmon Jerky and ready-to-eat Poke Bowls. Acme's products are sold in retail and food service from coast to coast at the most recognizable supermarkets, specialty stores and bagel shops and enjoyed at restaurants and delicatessens under the Acme, Blue Hill Bay, Ruby Bay, and Great American brands. The company also hosts "Fish Friday" every Friday at their Brooklyn headquarters, selling smoked fish delicacies direct to consumers at wholesale prices.

To learn more, please visit [poke.bluehillbay.com](http://poke.bluehillbay.com) and [www.acmesmokedfish.com](http://www.acmesmokedfish.com). You can also follow along on Instagram at [@acmesmokedfish](https://www.instagram.com/acmesmokedfish) for the latest updates.

###

**Media contact:** Deena Siegelbaum, [ds@deenaco.com](mailto:ds@deenaco.com), 917-270-7049