



# Onboard Hand-Shucked Seafood

BARTON & GRAY X 167 RAW  
A MEMBERSHIP EXCLUSIVE



Experience the epitome of luxury dining with our exclusive raw bar event hosted by the renowned restaurant 167 Raw Oyster Bar. Picture yourself in the serene beauty of Charleston rivers aboard a Hinckley, while indulging in the finest culinary creations expertly crafted by a 167 Raw chef right before your eyes. Delight in a selection of 5+ signature dishes, each showcasing the freshest seafood ingredients and innovative flavors. Elevate your experience with a premium caviar service, adding an extra touch of opulence to your evening. Immerse yourself in the unparalleled ambiance of this unforgettable raw bar experience, where every moment is a celebration of exceptional taste and unparalleled luxury.

## MENU

### RAW BAR

*Oysters, Cocktail Shrimp, Clams*

### CEVICHE

*Guacamole & Chips*

### SEASONAL CRUDO

### SALMON OR TUNA TARTARE

### LOCAL FARM ENTREE SALAD WITH LOBSTER SALAD

### ALMOND JOY BITE

### OPTIONAL ADD ONS:

*A la carte pricing*

### CAVIAR SERVICE | \$315

*100 gram of Regiis Ova Caviar, Indigo Johnny Cakes, Egg, Shallot*

### SUSHI ROLL PLATTER | \$220

*50 pieces of assorted sushi rolls*

### NIGIRI PLATTER | \$285

*40 pieces of assorted nigiri*

### SASHIMI PLATTER | \$285

*40 pieces of assorted sashimi*

*B&G beverages provided & priced from onboard provision list*

## SCHEDULE & PRICING

### AVAILABLE 1ST & 2ND WATCH

6-8 GUESTS | \$3,300

9-11 GUESTS | \$4,900



Booking required 2 weeks in advance.  
100% payment for cancellations within 48 hours of event.

If the outing is canceled due to weather, Member Services will arrange for the 167 Raw experience to take place at your home.

Total charges will apply if you do not wish for the event to take place at your home.

**CONTACT MEMBER SERVICES TO SCHEDULE  
THIS EXTRAORDINARY DINING EXPERIENCE**