

RAW BAR	
OYSTERS*.....4/47DZ [CHANGES DAILY]	THE SAMPLER*.....38 [4 Oysters, 4 clams, 4 shrimp]
LITTLE NECK CLAMS*.....2/23DZ	THE BIG BOY*.....70 [8 Oysters, 8 clams, 8 shrimp]
JUMBO SHRIMP COCKTAIL.....4/47DZ	V-10 OYSTER SHOOTER*.....12
OYSTERS FRENCH*.....9/52 HALF DZ	
★ ADD CAVIAR TO ANY OYSTER + \$4	

CAVIAR

service

THE PARTY*.....280

100g CAVIAR, CRISPY POTATO
WAFFLES, EGG, SHALLOT

THE CLASSIC*.....95

28g CAVIAR, CRISPY POTATO
WAFFLES, EGG, SHALLOT

THE BUMP*.....50

15g CAVIAR, POTATO CHIPS

SMALL PLATES

LOBSTER AGNOLOTTI.....	36
OVEN ROASTED OYSTERS.....	26
CRUDO OF THE DAY*[CHANGES DAILY].MKT	
CEVICHE*[CHANGES DAILY].....	19
GUACAMOLE & CHIPS.....	15
TUNA TATAKI*.....	24
CRAB DIP.....	25

TACOS & GREENS

JONAH CRAB TOSTADA.....	22
FISH TACO [CHANGES DAILY].....	8
SHRIMP TACO.....	8
10 HOUR PORK CARNITA.....	8
LOCAL FARM ENTREE SALAD	
> SALSA VERDE GRILLED SHRIMP.....	28
> DIVER SEA SCALLOPS*.....	32
> MARKET FISH.....	MKT

167 CLASSICS

THE LOBSTER ROLL.....	37
TUNA BURGER*.....	27
PASTRAMI'D SWORDFISH SANDWICH.....	25
PO' BOYS	
> SCALLOP.....	28
> OYSTER.....	25
> SHRIMP.....	23
CRISPY OYSTERS.....	24
>>> Substitute any of our side items for chips on any sandwiches & po' boys for \$5	

LARGE PLATES

NEW ENGLAND SEARED SCALLOPS*.....	42
CLAM LINGUINE.....	32
FISH OF THE DAY.....	MKT
THE BUTCHER'S CUT [LIMITED QTY].....	MKT

★ ADD CAVIAR TO ANY DISH + \$20 ★

SIDES

ROMESCO POTATOES.....	9
CUCUMBER SALAD.....	9
LOCAL FARM PETITE SALAD.....	8

> Please inform our staff with
all allergies and dietary
restrictions, as we would be
happy to accommodate.

* Consuming raw seafood,
shellfish, or eggs may increase
your risk of foodborne illness,
especially if you have certain
medical conditions.



LOCAL BEERS

REVELRY POKE THE BEAR PALE ALE	5.5%	8
167 LAGER BY CHARLES TOWNE FERMENTORY	4.2%	...8
CHARLES TOWNE FERMENTORY SUNGAZER IPA	6.8%	...8
LOW TIDE ALOHA BEACHES PINEAPPLE WHEAT	5.7%	..8
MUNKLE BREWING CO BRUGGE CITY BRUNE	6.2%	8
SHIP’S WHEEL DRY HOPPED CIDER	6.9%	8
SUMTER ORIGINAL BREWING ROTATING BEER		MKT

BOUJEE BUBBLES

BOCHET-LEMOINE	BRUT	25/100
CHAMPAGNE, FRANCE NV		

FEATURED BUBBLES	MKT
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RAVENTÓS i BLANC ‘DE NIT’	BRUT ROSÉ	18/72
PENEDES, SPAIN ‘22		

CRUSE WINE CO., ST LAURENT	PET NAT ROSÉ	75
CARNEROS, CALIFORNIA ‘22		

LAHERTE FRÈRES ‘ULTRADITION’	EXTRA BRUT	110
CHAMPAGNE, FRANCE NV		

ULLENS ‘CUVÉE LOT #10’	BRUT	140
CHAMPAGNE, FRANCE NV		

HURÉ-FRÈRES ‘INSOUCIANCE’	BRUT ROSÉ	150
CHAMPAGNE, FRANCE NV		

PIERRE PETERS ‘CUVÉE DE RESERVE’	BRUT	160
CHAMPAGNE, FRANCE NV		

BILLECART-SALMON ‘LE ROSÉ’	BRUT ROSÉ	200
CHAMPAGNE, FRANCE NV		

LAHERTE FRÈRES ‘LES 7’	EXTRA BRUT	260
CHAMPAGNE, FRANCE ‘05 - ‘13 SOLERA		

ROGER COULON MILLÉSIME	BLANC DE NOIRS	325
1ER CRU VRINGY, CHAMPAGNE, FRANCE ‘14		

BRIGHT & LIVELY

FUSO + SECKINGER ‘GLÄS’	RIESLING	15/60
PFALZ, GERMANY ‘22		

T. BERKLEY ‘BLANC’	SAUV BLANC	17/68
NAPA VALLEY, CALIFORNIA ‘24		

HARPER VOIT SURLIE	PINOT BLANC	64
WILLAMETTE VALLEY, OREGON ‘23		

MORTELLITO ‘CALAIANCU’	GRILLO	18/72
SICILY, ITALY ‘23		

OVUM ‘FOR LOVE NOR MONEY’	RIESLING	75
DUNDEE HILLS, OREGON ‘22		

WEINGUT SCHODL	GRÜNER VELTLINER	78
WEINVIERTAL, AUSTRIA ‘23		

MAÎTRE DE CHAI ‘ELLISON’	SAUV BLANC	80
SONOMA MOUNTAIN, CALIFORNIA ‘23		

ERIC LOUIS SANCERRE	SAUV BLANC	110
LOIRE, FRANCE ‘24		

THE FUNK

CHARLES GONNET CHIGNIN	JACQUÈRE	16/64
SAVOIE, FRANCE ‘23		

FEATURED WINE	[CHANGES DAILY]	MKT
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JOLIE-LAIDE	TROUSSEAU GRIS	70
SONOMA, CALIFORNIA ‘24		

ROBERT SINSKEY ‘ABRAXAS’	WHITE BLEND	80
CARNEROS, CALIFORNIA ‘19		

DOM. CARLINES ‘LA VOUIVRE’	CHARD/SAVAGNIN	...85
CÔTES DU JURA, FRANCE ‘22		

MAX RICHTER URALTE REBEN GG	RIESLING	90
TROCKEN, GERMANY ‘22		

CHEZ EDOUARD	GRINGET	150
SAVOIE, FRANCE ‘22		

TISSOT ‘ROSE MASSALE’	PINK CHARD	165
JURA, FRANCE ‘23		

CHENINS & CHARDS

MAISON DARRAGON VOUVRAY	CHENIN	17/68
LOIRE, FRANCE ‘24		

CHATEAU PIERRE BISE ‘CLOS COULAINÉ’	CHENIN	..87
SAVENNIERES, FRANCE ‘20		

DOMAINE HUET ‘LE HAUT-LIEU’ SEC	CHENIN	89
VOUVRAY, FRANCE ‘23		

PHILIPPE FOUREAU VOUVRAY SEC	CHENIN	120
LOIRE, FRANCE ‘19		

LA SOEUR CADETTE	CHARD	20/80
BURGUNDY, FRANCE ‘23		

MOREAU-NAUDET PETIT CHABLIS	CHARD	80
BURGUNDY, FRANCE ‘23		

GUEGUEN CHABLIS	CHARD	100
1 ^{ER} CRU ‘VAUCOUPIN’, BURGUNDY, FRANCE ‘23		

CERITAS ‘MARENA’	CHARD	125
WEST SONOMA COAST, CALIFORNIA ‘23		

DOMAINE JOBLOT GIVRY	CHARD	148
1 ^{ER} CRU ‘EN VEAU’, BURGUNDY, FRANCE ‘23		

FONTAINE-GAGNARD CHASSAGNE-MONTRACHET		250
1 ^{ER} CRU ‘LA MALTROIE’, BURGUNDY, FRANCE ‘22		

NOT QUITE WHITE

DOMAINE VETRICCIE	ROSÉ	14/56
CORSICA, FRANCE ‘24		

ROSÉ OF THE DAY	[CHANGES DAILY]	MKT
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GULP ‘HABLO ORANGE’	SAUV BLANC/VERDEJO	...15/60
CASTILLA-LA MANCHA, SPAIN ‘24		

GOBELSBURG ‘CISTERCIEN’	PINOT NOIR ROSÉ	60
KAMPTAL, AUSTRIA ‘24		

ITSASMENDI ‘BAT BERRI’	HONDARRABI ZURI	75
TXAKOLI, SPAIN ‘21		

COSTADOR ‘METAMORPHIKA’ BRISAT	MACABEU	80
CATALONIA, SPAIN ‘22		

ROBERT SINSKEY	VIN GRIS ROSÉ	82
CARNEROS, CALIFORNIA ‘23		

CLOS CIBONNE ROSÉ	TIBOUREN	90
CÔTES DE PROVENCE, FRANCE ‘23		

REDS [LIGHT TO RIPE]

FAILLA	PINOT NOIR	20/80
WILLAMETTE VALLEY, OREGON ‘22		

CHILLED RED OF THE DAY	MKT
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DUMONT PASSE-TOUT-GRAINS	PINOT/GAMAY	74
BURGUNDY. FRANCE ‘22		

YANN BERTRAND FLEURIE ‘COUP D’FOLIEL’	GAMAY	.78
BEAUJOLAIS, FRANCE ‘23		

R.H. COUTIER AMBONNAY ROUGE	PINOT NOIR	170
CHAMPAGNE, FRANCE ‘22		

LIOCO ‘SAVERIA’	PINOT NOIR	130
SANTA CRUZ, CALIFORNIA ‘21		

GIANFRANCO ALESSANDRIA	NEBBIOLO	17/68
LANGHE, PIEDMONT, ITALY ‘23		

MATTHIASSEN ‘CRESSIDA’	MONTEPULCIANO	125
CARNEROS, CALIFORNIA ‘22		

LA CROIX BOYD-CANTENAC	CAB SAUV/MERLOT	...20/80
MARGAUX, BORDEAUX, FRANCE ‘16		

ROBERT SINSKEY ‘MARCIE’	RED BLEND	210
CARNEROS, CALIFORNIA ‘15		

DOMAINE VICO ‘FORCA DI PERO’	ROUGE	75
CORSICA, FRANCE ‘22		

STAGLIN ESTATE	CABERNET SAUVIGNON	350
NAPA VALLEY, CALIFORNIA ‘14		

 AVAILABLE BY THE GLASS



167

PEPITA ARMY NAVY.....17

GIN, PEPITA ORGEAT, LEMON, CINNAMON

LEMON BASIL RUSH.....17

ST. GEORGE WHISKEY, AQUA PERFECT, LEMON, HONEY

167 DIRTY MARTINI.....17

HOUSE BRINED TEQUILA, CALABRIAN OIL

****ADD OYSTER BRINE AND SIDE OYSTER + \$3.75****

PALOMA.....17

TEQUILA, MEZCAL, GRAPEFRUIT SODA ****SPICY + \$1****

MARGARITA.....17

BLANCO TEQUILA, CUCUMBER AGAVE ****SPICY + \$1****

BLOOD ORANGE CRUSH.....17

VODKA, BLOOD ORANGE, LEMON, SODA

MEZCAL NEGRONI.....18

SELECT APERTIVO, REPOSADO MEZCAL, D'ORANGE VERMOUTH

APPLE MARTINI.....18

VODKA, CALVADOS, GREEN APPLE, CHAMOMILE

TIKI OLD FASHIONED.....18

PINEAPPLE RUM, AGED RUM, BANANA LIQUOR

★ BARTENDER'S FLIGHT [3] \$50

TEQUILA OR MEZCAL

SPIRIT FREE

****ENHANCE YOUR N/A WITH DELTA-9 +7****

GINGER MULE.....12

GINGER, LIME, VANILLA, SODA

LITTLE SAINTS CUCUMBER COLLINS.....14

ST. JUNIPER, CUCUMBER, LEMON, SODA

LITTLE SAINTS PALOMA.....14

ST. EMER, GRAPEFRUIT, LIME, GRAPEFRUIT SODA

DESSERT

MEXICAN CHOCOLATE PUDDING.....12

ROASTED WALNUTS & PECANS, SALTED CARAMEL, WHIPPED CREAM

HOMEMADE KEY LIME PIE.....10

KEY LIME, GRAHAM CRACKER CRUST, BRÔLÉED

Dessert drinks

167 ESPRESSO MARTINI.....17

CANNON VODKA, LIQUOR 43, BORGHETTI

DAIQUIRI TIME OUT SHOOTER.....8

RUM, LIME, SIMPLE SYRUP

BEVERAGES

ESPRESSO.....4

CAPPUCINO.....5

ICED TEA.....4

SPARKLING WATER.....4.50

MEXICAN COKE.....5.50

MEXICAN SPRITE.....5.50

HIGH RISE DELTA-9 SELTZER.....9