

COAST
Charleston's freshest seafood.



Executive Chef, David Pell

David Pell, originally from Spartanburg, SC is a graduate of the University of South Carolina. Having taken an interest in cooking at a very young age, Pell traveled to Paris to pursue culinary adventures. He attended L'École Grégoire-Ferrandi/ L'École Supérieure de la Cuisine Française, awarded "Best Hotel and Restaurant School in Europe" in 1999, graduating at the head of his class.

Pell staged under renowned Parisian chef Christian Constant at his 2 Michelin Star restaurant, Le Violon d'Ingres on rue St.-Dominique. After completing his internship, David continued to work under Chef Constant at both Café Constant, and Les Fables de la Fontaine. One year later, Pell traveled to Brest, France to work for Chef Yann Plassard at restaurants La Fleur de Sel and La Petite Folie.

After nearly three years of study in France, Pell returned to the states. He settled in Charleston and joined 39 Rue de Jean, Holy City Hospitality's flagship restaurant, to continue to explore his passion for French Cuisine. David served as Executive Sous Chef there for several years before joining sister restaurant Coast Bar & Grill as Chef de Cuisine. Pell is now Executive Chef of Coast, overseeing culinary operations and menu development.