

Bringing Hope and A Bit of Sanity, One Oyster at a Time

167 Raw has a message for Charleston: We are open and here for you.

As we enter yet another week of shelter-in-place orders, 167 Raw is committed to supporting their staff and the community they love to serve. Determined to provide hope and a sense of normalcy to Charleston, they will remain open throughout the COVID-19 crisis.

Fine Dining, But At Home

More than anything, 167 Raw wants you to know that they'll still be making some of the best seafood dishes in Charleston. If long lines have deterred you in the past, now is your moment.

A blue banner at the top of 167raw.com immediately lets you know about their curbside ordering options. A quick drive to 193 King Street and their famous New England style cuisine is yours for lunch or dinner. Their standard hours of 11am — 9pm remain in place.

Before you order, be sure to check their Instagram page. Mouth watering pictures announce limited daily specials pronounced to be “essential in all 50 states” by follower @protectiveops.



“@167_raw The Curry Crab. Panang Soft-Shell. @brownscount Coconut Bread. Lots of Herbs. You want it. We got it.”

167 Raw on East Bay Location — We Won't Be Stopped

In addition to continuing to provide stellar personal service and seafood dishes, 167 Raw will be moving forward with the East Bay Street location renovations as planned. But what exactly is planned?

In late January 2020, 167 Raw announced on Instagram “It is more than surreal to say that this crew will be serving the final lunch service today at our beloved 289 E. Bay St as

167Raw-Oyster Bar. But don't worry — this location ain't going anywhere, we'll be back soon, and we think you'll love what is to come.”

While official plans haven't been announced to the public as of yet, loyal customers look forward to the news. As of last month, when asked by @leigh0713, 167 Raw teased “You'll see 😊 Hopefully sooner than later.”

Followers are predicting the old East Bay location will become a seafood market. Given 167 Raw owner Jesse Sandole's family business, it's a fair guess.

Bringing New England Cuisine to the South

Prior to opening 167 Raw, Sandole managed his family's Nantucket seafood market East Coast Provisions & Seafood. In 2013 he decided to open his own place — the 167 Raw seafood market.

A College of Charleston graduate, it wasn't long before he decided to bring a taste of New England to the holy city. The name 167 Raw pays homage to their original market location at 167 Hummock Pond Road, Nantucket.

More than anything, Sandole wanted the expansion to “keep the experience fun, and the food to the point.”

167 Raw's menu is simple in the sense that it lets the ingredients shine — a true sign of passion for premium cuisine.

Bon Appétit proclaimed 167 Raw's lobster roll “legit, as it should be for a place that has a sister restaurant in Nantucket.” Described by Charleston Magazine's Jeff Allen, their lobster roll “forces a reexamination of the proper vehicle for seafood.” The New England staple is just one of many simple yet extraordinary menu items regularly available.

Support Local

167 Raw has successfully created a decadent dining experience without the fuss. If the reviews and mouth watering pictures don't have you convinced, just ask their loyal following of customers. True love is happily sipping champagne while waiting for a coveted bar seat in the August heat.

For now, we'll have to sip champagne from home and #supportlocal while we place our orders for curbside pickup.

By Samantha Paternoster | April 30th, 2020
