

EATER

Cue the Tears of Joy: The Ordinary is Here



DOWNTOWN

MIKE LATA

OPENING ALERT

THE HOURLY ORDINARY

THE ORDINARY

THE ORDINARY WIRE

TOP

COMMENTS



46

As of 3 p.m. this afternoon, the **enormously anticipated restaurant** from **FIG** duo **Mike Lata** and **Adam Nemirow** **The Ordinary** will open to the world. The **oyster and seafood hall** will start out by shucking Caper's Blades and Bull's Bay oysters and other varieties at the raw bar. At 5:30, they'll begin serving up the rest of the menu, and if yesterday's lineup is any indication, Charleston will be hit with a deluge of lobster rolls, oyster sliders and snowy grouper minute ceviche.

"It's not as formal as FIG. It's meant to be a la carte, more casual," said Lata, **who is insanely knowledgeable on the topic of oysters**, of his new shrine to seafood and shellfish. His vision? Diners will walk in and, perhaps, head to the raw bar and then "keep tasting" as the evening goes on. On a big night, a couple might celebrate with some American caviar done up with potato chips and creme fraiche, which, at \$45 an ounce, Lata notes "is pretty cheap for caviar."

City Paper has a **slideshow at the interior and trust that The Ordinary is a knockout**, with high ceilings and just the right amount of nautical detailing throughout, like oyster baskets and anchor-emblazoned shirts on the staff. There's a 7-foot long raw bar with seats for six, and a long bar made from wood that was reclaimed from a truck bed circa the 1950s. The kitchen is tucked back in behind a vault door, a reminder that the vast and open building was once a bank.

In the words of Lata himself, "Things don't happen like this every day."

Critical details: Open Tuesday - Sunday from 3 p.m. - 11 p.m.