THE 33 BEST NEW RESTAURANTS IN AMERICA

PUBLISHED ON 12/7/2013
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Over the past year, our editors have gloriously eaten their way across America, meticulously consuming all the best burgers, and pizzas, and BBQ they could. Then we turned our sights to figuring out which of the tens of thousands of new restaurants that have opened across the country in the past year deserve to be called the best. And now that the work is done – and the weight is gained – here they are (with a neat checklist), in all their gastronomical glory.
**The Ordinary, Charleston, SC**

**What you're getting:** Razor clams with apple, jalapeño, and cilantro; BBQ white shrimp with charred bread; smoked oysters & saltines, hot sauce

If a former bank-turned-seafood hall where you can eat FIG chef Mike Lata's damn clever takes on Southern-style ocean eats is ordinary, then everyone has an obligation to move to Charleston. And once you're there, don't bother wasting your energy on the delicious, but too-filling large plates. Instead, share eleventy billion small plates, from those clams with just the right touch of tart and spicy notes, to the smoked oysters, to shrimp and blue crab hushpuppies, to pretty much everything else.