

LOCAL FOOD FOR  
LOCAL FOLKS



Signature Dish

Starters

**FRIED OKRA BASKET** 11

Sliced okra served with buttermilk ranch.

**REDNECK ROLLS** 12

Wood smoked bbq pork & pimiento cheese in a spring roll wrapper and lightly fried. Served with a mustard bbq sauce.

**FRIED GREEN TOMATOES** 12

Served with our house pimiento cheese, roasted red pepper & peach jam, and pickled okra & tomato relish.

**PAGE'S SAMPLER PLATTER** 17

Redneck rolls filled with pimiento cheese & smoked pork bbq, fried green tomatoes with a roasted red pepper & peach jam, and a shrimp & bacon chipotle cheese dip with pita bread.

**SMOKED CHICKEN WINGS** 12 / 24

Half dozen or dozen crispy and juicy slow smoked chicken wings dusted with our signature dry rub.

**SEAFOOD MAC AND CHEESE** 16

Pasta tossed in a cajun bechamel sauce with smoked andouille sausage, jumbo sautéed shrimp, and sweet blue crab. Topped with pepper jack & sharp cheddar cheeses.

**CRAB CLAWS** 18 (subject to market availability)

Deep fried crab claws served with remoulade sauce.

**LOWCOUNTRY CRAB CAKES** 16

Pan seared jumbo lump & sweet blue crab cakes.

Featured Entrées

Seafood Platter

**CHARLESTON'S BEST!** Pan seared lump & sweet blue crab cake, perfectly fried jumbo shrimp, and a crispy fried flounder fillet. 26

*Add Fried Oysters for the ultimate seafood platter! - 9*

BBQ Trio Platter

Page's BBQ pulled pork, crispy & juicy slow smoked chicken wings with our signature dry rub, and chef's choice smoked sausage. Served with two sides. 22

Short Ribs and Grits

Braised short ribs cooked in a red wine reduction, served over Gouda & Gruyere grits & stewed collard greens. 25

Ashleigh's Shrimp & Grits

As featured in *Southern Living*, our award winning, battered & fried cheddar cheese grit cakes topped with a smoked andouille sausage cream sauce, & jumbo pan seared shrimp. Voted best in Charleston! 20

Crab Rice with Fried Shrimp

A Lowcountry specialty! Crab rice topped with Page's famous fried shrimp and yum yum sauce. 20

Blackened Seabass & Shrimp

Blackened Sea bass & jumbo grilled shrimp over steamed white rice with a Cajun creole sauce, sautéed spinach & blistered grape tomatoes. 25

Seafood

Sub or add side salad to any dish 3 / 6.

**FRIED SHRIMP** 20

Hand breaded, jumbo fried shrimp. Served with two sides.

**FRIED OYSTERS** 22

Oysters hand breaded and fried to perfection. Served with two sides.

**GRILLED SHRIMP** 20

Grilled shrimp in a herb garlic butter sauce. Served with two sides.

**CHEF'S FRESH CATCH** 20

Your choice of Sea Bass, Mahi Mahi, or Salmon\*, sautéed in a herb garlic butter sauce and seasoned to perfection. Served with two sides.

**CRAB CLAWS AND FRIED SHRIMP** 24

A dozen fried crab claws and half dozen of our famous Fried Shrimp. Served with two sides. (Subject to market availability.)

**PAGE'S SEAFOOD PASTA** 20

Jumbo grilled shrimp & blue crab tossed in a white wine cream sauce with spaghetti pasta.

**GRILLED SEAFOOD PLATTER** 36

Grilled sea bass, jumbo shrimp, crab cake, and pan seared scallops finished with a herb garlic butter sauce. Served with two sides.

**RIBEYE & SHRIMP\*** 36

Hand cut tenderloin, seasoned and finished with steak compound butter and served with jumbo fried or grilled shrimp. Served with two sides.

**FLOUNDER DINNER** 16

Crispy fried flounder fillets served with two sides.

**LOWCOUNTRY CRAB CAKES** 24

Pan seared jumbo lump & sweet claw crab cakes served with two sides.

**SCALLOPS AND GRITS** 28

Pan seared scallops and a pineapple salsa over a bed of creamy Gouda and Gruyere grits, drizzled with a house-made chimichurri.

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

# Southern Favorites

Sub or add side salad to any dish 3 / 6.

## SOUTHERN FRIED PORK CHOPS 16

Fried center cut pork chops brined for 48 hours. Served with two sides.

## SOUTHERN FRIED CHICKEN LIVERS 15

Served with pickled okra & tomato relish & 3 pepper ranch. Served with two sides.

## FILET MIGNON SALISBURY STEAK 16

Hand cut tenderloins, tenderized and dusted with seasoned flour & grilled to perfection. Topped with gravy & grilled onions and served with two sides.

## BLACK ANGUS RIB EYE STEAK\* 28

Hand cut tenderloin, seasoned and finished with garlic herb butter. Served with two sides.

## FRIED CHICKEN DINNER 18

Brined for 24 hours & fried in our house breader. Served with choice of three sides! White or dark meat.

## PAGE'S FAMOUS CHICKEN & WAFFLE 16

Savory buttermilk waffle filled with cheddar cheese, sage sausage, roasted corn, & jalapeños with fried chicken & honey butter. Try mixing some hot sauce in with the maple syrup!

## COUNTRY FRIED CHICKEN OR STEAK

Top round tenderized steak or two crispy boneless chicken breasts topped with white pepper gravy & served with two sides. Chicken 14 | Steak 16

## MARINATED GRILLED CHICKEN 15

Marinated boneless chicken breasts served with a pickled okra & tomato relish. Served with two sides.

## BBQ PULLED PORK PLATTER 15

Pork shoulders seasoned with our family's dry rub recipe. Smoked low & slow on site and finished with our vinegar butt sauce. Served with two sides.

# Burgers & Sandwiches

Served with choice of one side. Sub grilled or fried chicken for any burger. .

## PAGE'S HOT CHICKEN SANDWICH 15

Fried chicken breast tossed in Page's hot honey sauce, with melted pimiento cheese, fried onion straws, and sliced pickles.

## PAWLEY'S SMASH BURGER\* 16

Two smashed 1/4 lb patties made with blend of chuck round steak, rib-eye, & filet mignon ground daily in house. Topped with pimiento cheese, bacon, mayo, & fried green tomatoes.

## GRILLED MAHI FILLET SANDWICH 16

Grilled mahi fillet with a herb garlic butter sauce & cajun remoulade, lettuce, tomatoes, sliced red onion, & pickles.

## PAGE'S SMASHBURGER 15

Two smashed 1/4 lb patties made with blend of chuck round steak, rib-eye, & filet mignon ground daily in house. Topped with American cheese, caramelized onions & burger sauce.

# Soups and Salads

### Dressings

Balsamic Vinaigrette | Buttermilk Ranch | Three Pepper Ranch | Vidalia onion & Bacon Vinaigrette | Blue Cheese | Cilantro & Lime Vinaigrette | Honey Mustard

## CRAB BACON CHOWDER Cup 5 | Bowl 8

Crab chowder with roasted corn & applewood smoked bacon.

## PAGE'S HOUSE SALAD 12

Mixed green salad with diced ham, smoked bacon, eggs, cheddar cheese, tomatoes, cucumbers, red onions, and carrots.

Add grilled & chilled chicken or fried chicken - 5

Add mahi fillet, salmon\*, or grilled jumbo shrimp - 8

## SHRIMP PRIMAL 17

Pan seared shrimp over a mixed green salad with fresh avocado, diced bacon, eggs, cucumbers, tomatoes, and red onions. Served with vidalia onion and bacon vinaigrette.

## SALMON FILLET SALAD\* 18

Mixed greens with grilled salmon, blue cheese crumbles, smoked bacon, eggs, tomatoes, red onions, cucumbers, and vidalia onion & bacon vinaigrette.

## MAHI TOSTADO SALAD 17

Mixed green salad topped with grilled mahi fillet, avocado, pepper jack cheese, red onion, pico de gallo, cucumbers, 3 pepper ranch, tortilla chips, & cilantro lime vinaigrette.

## STEAKHOUSE SALAD\* 18

Filet mignon with mixed greens, crispy fried red potatoes, eggs, diced bacon, crumbled blue cheese, tomatoes, red onions, and cucumbers.

# Side Choices

🌱= Vegetarian Sides

Extra sides \$4 unless otherwise noted

## VEGGIE PLATTER 14

Your choice of four made from scratch southern or vegetarian sides.

- Butterbeans
- Baked mac & cheese 🌱
- Mashed potatoes
- Collard greens
- Green beans
- French fries 🌱
- Hushpuppies 🌱

- Coleslaw 🌱
- Fried okra 🌱
- Rice & gravy
- Stewed okra & tomatoes
- Red rice
- Sliced tomatoes 🌱
- Crab rice +3

- Pimiento cheese grits (add diced bacon +2)
- Loaded pimiento cheese fries with diced bacon +3 (as extra side +6)
- Side salad +3 🌱 (as extra side +6)

# Beverages

PLEASE SEE OUR COMPLETE DRINK MENU!



## PAGE'S FAMOUS BLOODY MARY 10

Voted #1 Bloody Mary in Charleston! Served with pickled okra, lemon slice, olive, celery, and a strip of bacon. Ask your server about vodka options.

## HOLY WATER 10

Our most popular dinner cocktail with vodka, rum, Peach Schnapps, pineapple juice, lemonade, & blue curacao.

## STRAWBERRY BASIL MULE 12

House infused basil vodka, muddled strawberries, lime juice & ginger beer.

