Starters

FRIED OKRA BASKET

Sliced okra served with buttermilk ranch.

SFRIED GREEN TOMATOES

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

REDNECK ROLLS

Smoked bbq pork & pimiento cheese rolled into a spring roll wrapper, fried & served with mustard bbq sauce.

PAGE'S SAMPLER PLATTER

POG favorites all on one plate. 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

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

Signature Dish

SEAFOOD MAC & CHEESE

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

LOWCOUNTRY CRAB CAKES

Pan seared jumbo lump & sweet blue crab cakes served with pickled okra and tomato relish.

ASHLEIGH'S SHRIMP & GRITS

Battered and fried cheddar cheese grit cake topped with shrimp and a smoked andouille sausage cream sauce.

Soups & Salads

CRAB BACON CHOWDER Cup 5 | Bowl 8

Creamy blue crab, roasted sweet corn, and smoked bacon.

🕲 MAHİ TOSTADO SALAD

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

PAGE'S HOUSE SALAD

Mixed greens with diced ham, smoked bacon, cheddar cheese, tomatoes, red onions, cucumbers, and carrots. Add grilled & chilled chicken or fried chicken - 5 Add jumbo grilled shrimp, salmon*, or crab cakes - 8

SHRIMP PRIMAL

Mixed greens, pan seared jumbo shrimp, avocado, red onion, tomatoes, thick diced apple-wood smoked bacon, and boiled eggs.

SALMON FILLET SALAD*

Bacon Vinaigrette | Blue Cheese | Cilantro & Lime Vinaigrette | Honey Mustard

 ${\it Dressings}$ Balsamic Vinaigrette | Buttermilk Ranch | Three Pepper Ranch | Vidalia Onion &

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

STEAKHOUSE SALAD*

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

CHICKEN SALAD PLATE

Petite mixed green salad with tomatoes, cheddar cheese, cucumbers, carrots, red onions, and balsamic vinaigrette. Served with chicken salad, pita points, and fresh fruit.

PAGE'S SUMMER SALAD

Grilled & chilled chicken breast, mixed greens, strawberries, blueberries, cucumbers, feta cheese, and candied pecans with a housemade balsamic vinaigrette.

Burgers & Sandwiches Served with choice of one side. Sub Grilled or fried chicken for any burger.

PAWLEY'S SMASHBURGER*

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.

PAGE'S SMASHBURGER

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

PAGE'S PBT 12

As featured on the Travel Channel! Grilled buttery Texas toast topped with pimiento cheese, apple-wood smoked bacon, and fried green tomatoes.

BBQ PULLED PORK SANDWICH

Pork shoulders seasoned with our family's dry rub recipe. Smoked low & slow & finished with our vinegar butt sauce and served with a coleslaw garnish.

(8) CHICKEN & WAFFLE BLT + SOUP or SALAD 16

The south's best chicken and waffle turned into a sandwich. Our savory waffle topped with fried chicken breasts, cajun remoulade sauce, smoked bacon, lettuce, and tomatoes. Served with cup of crab bacon chowder or side salad.

GRILLED MAHI MAHI SANDWICH

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

CRAB CAKE SANDWICH

Jumbo lump & blue crab cake with cajun remoulade sauce, lettuce, tomato, pickles, & red onions.

PAGE'S HOT CHICKEN SANDWICH

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



Served with your choice of two sides. Sub or add a side salad 3 $\!/$ 6

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.

® FRIED SHRIMP 20

Hand breaded, jumbo fried shrimp.

GRILLED SHRIMP

Grilled jumbo shrimp in a herb garlic butter sauce.

FRIED OYSTERS 22

Oysters hand breaded and fried to perfection.

CRAB CLAWS AND FRIED SHRIMP

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

SEAFOOD PLATTER - CHARLESTON'S BEST 26

Pan seared lump & sweet blue crab cake, perfectly fried jumbo shrimp, and a crispy fried flounder fillet. Add Fried Oysters for the ultimate seafood platter!

LOWCOUNTRY CRAB CAKES

Pan seared jumbo lump & sweet blue crab cakes served with our house caiun remoulade sauce.

FRIED FLOUNDER

Hand breaded crispy fried flounder fillets.

CRAB RICE AND FRIED SHRIMP

A Lowcountry specialty! Crab rice topped with Page's famous fried shrimp and yum yum sauce. (Does not come with two additional sides.)

Award Winning Dishes

Ashleigh's Shrimp & Grits

As featured on the Travel Channel & in Southern Living Magazine - our award winning, battered & fried cheddar cheese grit cakes topped with a smoked andouille sausage cream sauce & jumbo pan seared shrimp. 20

Page's Chicken & Waffles

As featured in Southern Flavor and Southern Living Magazine, the original savory buttermilk waffle filled with cheddar cheese, sage sausage, roasted corn, & jalapeños. Topped with boneless fried chicken breasts and honey butter.

Southern Favorites Served with your choice of two sides. Sub or add a side salad 3 / 6

COUNTRY FRIED CHICKEN OR STEAK

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

SOUTHERN FRIED CHICKEN LIVERS 14

A low country classic served with pickled okra & tomato relish, and three pepper buttermilk ranch.

MARINATED GRILLED CHICKEN

48 hour marinated boneless chicken breasts served with a pickled okra & tomato relish.

BBQ TRIO PLATTER 2.2

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

BBQ Pulled Pork only platter 15

PAGE'S FAMOUS FRIED CHICKEN

24 hour brined chicken that is pressure fried. Choice of white meat or dark meat

FRIED CHICKEN BOWL

Mashed potatoes topped with applewood smoked bacon crumbles, cheddar cheese, sweet corn, savory brown gravy, and crispy fried chicken bites. (Does not come with two additional sides.)

FILET MIGNON SALISBURY STEAK

Hand cut in house from whole beef tenderloins, perfectly tenderized. Dusted with seasoned flour & grilled to perfection. Topped with gravy & grilled onions.

SOUTHERN FRIED PORK CHOPS

Center cut, bone-in pork chops brined for 48 hours and fried to perfection.

🕜 = Vegetarian Sides

Extra sides \$4 unless otherwise noted

VEGGIE PLATTER

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

- Butterbeans
- Baked mac & cheese @ Fried okra @
- Mashed potatoes
- Collard greens
- Green beans • French fries 🔞
- Coleslaw @
- 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)

TRY OUR AWARD WINNING BLOODY MARY, MIMOSAS, AND SIGNATURE COCKTAILS!



PAGE'S BLOODY MARY

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. Make it a Bloody Maria with Tequila!

HOLY WATER 10

Our most popular 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