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

Gluten Free - Lunch & Dinner

### Salads

- **MAHI TOSTADO SALAD** 16
  Mixed green salad topped with blackened mahi fillet, sliced avocado, pepper jack cheese, red onion, pico de gallo, cucumbers, three pepper ranch, fried tortilla chips, and a cilantro lime vinaigrette.

- **SHRIMP PRIMAL** 16
  Mixed greens, pan seared jumbo shrimp, sliced avocado, red onion, tomatoes, thick diced apple-wood smoked bacon, and boiled eggs.

- **SALMON FILLET SALAD** 17
  Mixed greens with grilled salmon, blue cheese crumbles, smoked bacon, eggs, tomatoes, red onions, sliced cucumbers, and our house vidalia onion & bacon vinaigrette.

- **STEAKHOUSE SALAD** 17
  Grilled Filet Mignon with mixed greens, eggs, apple-wood smoked bacon, crumbled blue cheese, tomatoes, red onions, and cucumbers.

- **PAGE’S HOUSE SALAD** 12
  Mixed greens with diced ham, apple-wood smoked bacon, sharp cheddar cheese, tomatoes, red onions, sliced cucumbers, and shredded carrots.
  Add marinated grilled chicken - 4
  Add jumbo grilled shrimp or salmon* - 7

- **CHICKEN SALAD PLATE** 13
  Petite mixed green salad with tomatoes, red onions, cheddar cheese, sliced cucumbers, shredded carrots, and red onions. Topped with homemade chicken salad and served with fresh fruit platter & balsamic vinaigrette.

- **PAGE’S SUMMER SALAD** 15
  Grilled chicken breast, mixed greens, strawberries, blueberries, cucumbers, feta cheese, and candied pecans with a housemade Balsamic Vinaigrette dressing.

### Entrees

- **SHRIMP AND GRITS** 18
  Our Famous creamy stone ground pimiento cheese grits topped with sauteed shrimp, diced tomatoes, bell peppers, red onions, and diced apple-wood smoked bacon.

- **CHEF’S FRESH CATCH** 20
  Your choice of Sea Bass, Mahi Mahi, or Salmon* sauteed in a herb garlic butter sauce and seasoned to perfection.

- **GRILLED SHRIMP** 19
  Grilled jumbo shrimp in a herb garlic butter sauce.

- **GRILLED SEAFOOD PLATTER** 34
  Grilled Sea Bass, Jumbo Shrimp, and pan seared Scallops finished with a herb garlic butter sauce.

- **FILET MIGNON & GRILLED SHRIMP** 28
  Grilled Hand Cut Filet Mignon. 6 ounce steak grilled to order, and topped with a herb butter and served with jumbo grilled shrimp.

- **BLACKENED SEABBASS & SHRIMP** 25
  Blackened Sea bass & jumbo grilled shrimp over steamed white rice with a Cajun creole sauce, sauteed spinach & blistered grape tomatoes.

- **MARINATED GRILLED CHICKEN** 14
  48 hour marinated boneless chicken breasts served with a pickled okra & tomato relish.

- **BBQ PULLED PORK PLATTER** 14
  Pork shoulders that are seasoned with our family’s dry rub recipe. Smoked low & slow on site and finished with our vinegar butt sauce. Choice of mustard bbq or sweet Carolina bbq sauce.

- **GRILLED PORK CHOPS** 15
  Center cut pork chops brined for 48 hours and grilled to perfection.

### Gluten Free Sides
- Butterbeans
- Green Beans
- Mashed Potatoes
- Collard Greens
- Pimiento Cheese Grits (Add Diced Bacon - $2)
- Steamed White Rice
- Steamed Okra & Tomatoes
- Red Rice

- Extra sides $4 unless otherwise noted

- **VEGGIE PLATTER** 13
  Your choice of four made from scratch southern or vegetarian sides.

### Vegetarian Sides
- Coleslaw
- Sliced tomatoes
- Side Salad - add $3 ($6 as extra side)

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

**THE COLEMAN** 13
Eggs served any style, thick sliced apple-wood smoked bacon, breakfast sausage, pimiento cheese grits, and sliced tomatoes.

**BOULEVARD BASIC** 10
Eggs any style with apple-wood smoked bacon, sausage patties, spicy andouille sausage, or corn beef hash.

Sub country ham or bone-in ham steak 3

**HUEVOS RANCHEROS FRITTATA** 15
Blackened chicken breast, pepper jack & cheddar cheeses, avocado, fresh pico de gallo, cilantro, sour cream, and garnished with corn tortilla chips.

**OH MY GOSH EGG WHITE OMELET** 13
Sauteed baby spinach, tomatoes, olives, red onions, and feta cheese.

**GRILLED FLOUNDER & EGGS** 14
Grilled flounder fillets served with eggs any style.

**SHRM CREEK OMELET** 18
Pan-seared jumbo shrimp, fresh blue crab, scallions, apple-wood smoked bacon, & pepper jack cheese. Served with grits.

**OLD VILLAGE OMELET** 13
Bacon, avocado, diced garden fresh tomatoes, and sharp cheddar cheese.

**MEAT LOVERS OMELET** 13
Country sausage, apple-wood smoked bacon, diced ham, and sharp cheddar cheese.

**SHRM AND GRITS** 18
Our Famous creamy stone ground pimiento cheese grits topped with sauteed shrimp, diced tomatoes, bell peppers, red onions, and diced apple-wood smoked bacon.

**STEAK & EGGS** 27
Premium grilled rib-eye steak or filet mignon finished with a house garlic & herb butter with eggs any style.

Gluten Free - Brunch

**CHEF’S FRESH CATCH** 20
Your choice of Sea Bass or Salmon*, sautéed in a herb garlic butter sauce and seasoned to perfection. Served with two sides.

**GRILLED SHRIMP** 19
Grilled jumbo shrimp in a herb garlic butter sauce. Served with two sides.

**GRILLED SEAFOOD PLATTER** 34
Grilled Sea Bass, Jumbo Shrimp, and pan seared Scallops finished with a herb garlic butter sauce. Served with two sides.

**SUMMER SALAD** 16
Grilled & chilled chicken breast, mixed greens, strawberries, blueberries, cucumbers, feta cheese, candied pecans, and Balsamic Vinaigrette dressing.

**SCALLOPS AND GRITS** 28
Pan seared scallops with blistered grape tomatoes over a bed of creamy Gouda and Gruyere grits, drizzled with a housemade chimichurri.

**SHRM CREEK OMELET** 18
Pan-seared jumbo shrimp, fresh blue crab, scallions, apple-wood smoked bacon, & pepper jack cheese. Served with grits.

**THE COLEMAN** 13
Eggs served any style, thick sliced apple-wood smoked bacon, breakfast sausage, pimiento cheese grits, and sliced tomatoes.

**HUEVOS RANCHEROS FRITTATA** 15
Blackened chicken breast, pepper jack & cheddar cheeses, avocado, fresh pico de gallo, cilantro, sour cream, and garnished with corn tortilla chips.

**OH MY GOSH EGG WHITE OMELET** 13
Sauteed baby spinach, tomatoes, olives, red onions, and feta cheese. Served with grits.

**BLACKENED SEABASS & SHRIMP** 25
Blackened Sea Bass & jumbo grilled shrimp over steamed white rice with a Cajun creole sauce, sauteed spinach & blistered grape tomatoes.

Brunch Gluten Free Sides

Collards | Red Rice | Colesaw | Grits | Pimiento Cheese Grits | Side Salad $3

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