**Starters**

**FRIED OKRA BASKET** 11  
Sliced okra served with buttermilk ranch.

**FRIED GREEN TOMATOES** 12  
Served with our house pimiento cheese, roasted red pepper & peach jam, and pickled okra & tomato relish.

**REDNECK ROLLS** 12  
Smoked bbq pork & pimiento cheese rolled into a spring roll wrapper, fried & served with mustard bbq sauce.

**PAGE’S SAMPLER PLATTER** 17  
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.

**Soups & Salads**

**CRAB BACON CHOWDER** 5 Bowl 8  
Creamy blue crab, roasted sweet corn, and smoked bacon.

**MAHI TOSTADO SALAD** 17  
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** 12  
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** 17  
Mixed greens, pan seared jumbo shrimp, avocado, red onion, tomatoes, thick diced apple-wood smoked bacon, and boiled eggs.

**Burgers & Sandwiches**

**PAWLEY’S SMASHBURGER** 16  
Two smashed 1/4 lb patties made with blend of chuck round steak, rib-eye, & filet mignon ground daily in house. Topped with pimento cheese, bacon, mayo, & fried green tomatoes.

**PAGE’S SMASHBURGER** 15  
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 pimento cheese, apple-wood smoked bacon, and fried green tomatoes.

**BBQ PULLED PORK SANDWICH** 12  
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.

**Smoked Chicken Wings** 12 / 24  
Half dozen or dozen crispy and juicy slow smoked chicken wings dusted with our signature dry rub.

**Seafood Mac & Cheese** 16  
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** 16  
Pan seared jumbo lump & sweet blue crab cakes served with pickled okra and tomato relish.

**Ashleigh’s Shrimp & Grits** 14  
Battered and fried cheddar cheese grit cake topped with shrimp and a smoked andouille sausage cream sauce.

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

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

**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** 20
Grilled jumbo shrimp in a herb garlic butter sauce.

**FRIED OYSTERS** 22
Oysters hand breaded and fried to perfection.

**CRAB CLAWS AND FRIED SHRIMP** 24
A dozen fried crab claws and half dozen of our famous Fried Shrimp. (Subject to market availability.)

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**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!* 9

**Lowcountry Crab Cakes** 24
Pan seared jumbo lump & sweet blue crab cakes served with our house cajun remoulade sauce.

**Fried Flounder** 16
Hand breaded crispy fried flounder fillets.

**Crab Rice and Fried Shrimp** 18
A Lowcountry specialty! Crab rice topped with Page’s famous fried shrimp and yum yum sauce. (Does not come with two additional sides.)

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**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. 16

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**Southern Favorites**

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

**BBQ Trio Platter** 22
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

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**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
- Pimiento cheese grits
- Loaded pimiento cheese
- Side salad

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

**Page’s 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. 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

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