

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.

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.

SMOKED CHICKEN WINGS 12 / 24

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

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.

BEIGNETS 13

Beignets dusted with powdered sugar & served with a key lime custard.

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

Diane's Seafood Pasta

Linguine tossed in a creamy white wine sauce topped with blackened shrimp, pan seared scallops, crab meat and a grilled lobster tail. 36

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

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

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 linguine 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* 38

Hand cut ribeye, seasoned and finished with steak compound butter and jumbo fried or grilled shrimp. Served with two sides. Please allow extra time for medium well and well done steaks.

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.

CRAB RICE WITH FRIED SHRIMP 22

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

Southern Favorites

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

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.

BLACK ANGUS RIB EYE STEAK* 32

Hand cut, seasoned and finished with garlic herb butter. Served with two sides. Please allow extra time for medium well and well done steaks.

SOUTHERN FRIED PORK CHOPS 16

Center cut pork chops brined for 48 hours 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.

PAGE'S FAMOUS CHICKEN & WAFFLE 16

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

SOUTHERN FRIED CHICKEN LIVERS 15

Served with pickled okra & tomato relish & 3 pepper ranch and 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.

FRIED CHICKEN DINNER 18

Brined for 24 hours & fried in our house breeder. Served with side of cole slaw and two sides! White or dark meat.

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 BURGER* 16

Two 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 18

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.

SUMMER SALAD 17

Grilled & chilled chicken breast, mixed greens, strawberries, blueberries, cucumbers, feta cheese, candied pecans, and Balsamic Vinaigrette dressing

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 ☑
- Pimiento cheese grits
- 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 10

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

