



WELCOME!
EST 2006

Starters

Signature Dish

CRAB CLAWS 18 (subject to market availability)
Deep fried crab claws served with remoulade sauce.

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.

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.

SMOKED CHICKEN WINGS 12 / 24
Half dozen or dozen crispy and juicy slow smoked chicken wings dusted with our signature dry rub

BEIGNETS 13
Beignets dusted with powdered sugar & served with a key lime custard.

FRIED OKRA BASKET 11
Sliced okra served with three pepper ranch.

LOWCOUNTRY CRAB CAKES 16
Pan seared jumbo lump & sweet blue crab cakes served with pickled okra and tomato relish.

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

MAHI TOSTADO SALAD 18
Mixed green salad topped with a grilled mahi fillet, avocado, pepper jack cheese, red onion, pico de gallo, cucumbers, 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 18
Mixed greens, pan seared jumbo shrimp, avocado, red onion, tomatoes, thick diced apple-wood smoked bacon, and boiled eggs.

SALMON FILLET SALAD* 18
Mixed greens with grilled salmon, blue cheese crumbles, smoked bacon, eggs, tomatoes, red onions, cucumbers, and vidalia onion & bacon vinaigrette.

STEAKHOUSE SALAD* 20
Filet mignon with mixed greens, crispy fried red potatoes, eggs, diced bacon, crumbled blue cheese, tomatoes, red onions, and cucumbers.

CHICKEN SALAD PLATE 15
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 16
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 except where noted.
Sub grilled or fried chicken on any burger.

PAWLEY'S SMASHBURGER* 16
Two smashed 1/4 lb patties made with a blend of chuck round steak, rib-eye, & filet mignon & topped with pimiento 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 pimiento cheese, apple-wood smoked bacon, and fried green tomatoes. (Add egg for +2)

CHICKEN & WAFFLE BLT + SOUP or SALAD 16
Our savory waffle topped with a fried chicken breast, remoulade sauce, smoked bacon, lettuce, and tomatoes. Served with cup of crab bacon chowder or side salad. (Does not come with additional side)

MORTADELLA AND CHEESE* 14
Thin sliced Italian cured pork flavored with peppercorns & pistachios and grilled with provolone cheese on a toasted brioche bun with a mustard butter. (Add egg any style for +2)

CRAB CAKE SANDWICH 18
Jumbo lump & blue crab cake with cajun remoulade sauce, lettuce, tomato, pickles, & red onions.

PAGE'S HOT CHICKEN SANDWICH 15
Crispy fried chicken breast tossed in Page's sweet and spicy chili sauce, with melted pimiento cheese, fried onion straws, and pickles.

GRILLED MAHI MAHI SANDWICH 16
Grilled mahi with a herb garlic butter sauce & Cajun remoulade, lettuce, tomatoes, red onion, & pickles.



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.

HOLY WATER 10
Our most popular cocktail with vodka, rum, Peach Schnapps, pineapple juice, lemonade, & blue curacao.

Seafood

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

ASHLEIGH'S SHRIMP & GRITS 20

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.

CHEF'S FRESH CATCH 20

Your choice of Sea Bass, Mahi Mahi, or Salmon*, sautéed in herb garlic butter and seasoned to perfection.

FRIED OR GRILLED SHRIMP 20

Hand breaded, jumbo fried shrimp or grilled jumbo shrimp in herb garlic butter.

FRIED OYSTERS 24

Oysters hand breaded and fried to perfection.

FRIED FLOUNDER 16

Hand breaded crispy fried flounder fillets

CRAB CLAWS AND FRIED SHRIMP 24

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!* 10

LOWCOUNTRY CRAB CAKES 24

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

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.)

PAGE'S SEAFOOD PASTA 20

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

GRILLED SEAFOOD PLATTER 36

Grilled sea bass, jumbo shrimp, crab cake, and pan seared scallops finished in a herb garlic butter sauce.

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 15 | 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 15

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

PAGE'S FAMOUS FRIED CHICKEN 16

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

FRIED CHICKEN BOWL 15

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

SALISBURY STEAK 17

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 15

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

Breakfast for Lunch! (available until 2:30pm)

TJ'S COLOSSAL HOT MESS* 20

A tower of Southern fried chicken breasts, buttermilk biscuits & scrambled eggs with pepper jack cheese & jalapenos. Smothered with Page's country sausage gravy and served with grits. *Original TJ's Hot Mess* 13

SHEM CREEK OMELET 18

Pan-seared shrimp, fresh blue crab, scallions, apple-wood smoked bacon, & pepper jack cheese. Served with grits.

CRAB CAKE EGGS BENEDICT* 22

Grilled english muffin topped with pan seared crab cakes, fried green tomatoes, poached eggs, hollandaise, and diced apple-wood smoked bacon. Served with grits.

TWO EGGS + FRUIT + BACON 13

2 eggs any style, bacon, seasonal berries, and grits

COUNTRY FRIED STEAK & EGGS 16

Top round tenderized steak topped with white pepper gravy and two eggs any style with grits.

PAGE'S FAMOUS CHICKEN & WAFFLES 16

Buttermilk waffle filled with cheddar cheese, sausage, roasted corn, & jalapeños with fried chicken & honey butter.

HOT HONEY CHICKEN & WAFFLES 16

A classic buttermilk waffle topped with four smoked chicken wings with Page's special dry rub and served with a hot honey syrup.

WAFFLE + FRUIT + BACON 14

Buttermilk waffle with seasonal berries and bacon

FRENCH TOAST + FRUIT + BACON 16

Battered in a house french toast mix, grilled, and dusted powdered sugar. Served with seasonal berries & bacon.

HUEVOS RANCHEROS BOWL 14

Grits with sauteed black beans and chiptole chicken with pepperjack cheese. Topped with a house made salsa, feta and two eggs any style. Add avocado +2

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 ☑
- 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)