



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, diced 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** 17  
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 BURGER\*** 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 & 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, pecan-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 (except where noted)  
Sub or add a side salad 3 / 6

### ASHLEIGH'S SHRIMP & GRITS 22

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. (Does not come with two sides.)

### CHEF'S FRESH CATCH 22

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

### FRIED OR GRILLED SHRIMP 20 / 22

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 filets.

### 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 filet.  
*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 22

Jumbo grilled shrimp & blue crab tossed in a white wine Cajun cream sauce with linguine pasta. (Does not come with two additional sides.)

### GRILLED SEAFOOD PLATTER 36

Grilled sea bass, jumbo shrimp, crab cake, & pan seared scallops in herb garlic 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 15 | Steak 16

### SOUTHERN FRIED CHICKEN LIVERS 15

A Lowcountry 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 16*

### 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, pecan-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 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 pecan-wood smoked 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 sautéed black beans and chipotle 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)