

LOCAL FOOD FOR LOCAL FOLKS



EST 2006

 Signature Dish

Starters

FRIED OKRA BASKET 11

Sliced okra served with three pepper ranch.

REDNECK ROLLS 12

Wood smoked bbq pork & pimiento cheese in a spring roll wrapper and lightly fried. Served with a mustard bbq sauce.

LOWCOUNTRY CRAB CAKES 16

Pan seared jumbo lump & sweet blue crab cakes.

SEAFOOD MAC & 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.

FRIED GREEN TOMATOES 12

Served with our house pimiento cheese, roasted red pepper & peach jam, and pickled okra & tomato relish.

CRAB CLAWS 18 (subject to market availability)

Deep fried crab claws served with remoulade sauce.

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 filet. Served with two sides. 26

Add Fried Oysters for the ultimate seafood platter! - 10

Chicken Alfredo

Pan seared & roasted airline chicken over penne pasta tossed in a housemade Alfredo sauce with sautéed broccoli. 22

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! 22

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

Crab Stuffed Salmon & Shrimp

Crab stuffed salmon over linguine noodles tossed in a creamy white wine sauce with blackened shrimp. 28

Seafood

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

FRIED SHRIMP 20

Hand breaded, jumbo fried shrimp. Served with two sides.

GRILLED SHRIMP 22

Grilled in herb garlic butter and served with two sides.

CHEF'S FRESH CATCH 22

Choice of Sea Bass or Mahi Mahi, sautéed in herb garlic butter and seasoned to perfection. Served with two sides.

HONEY GLAZED SALMON* 24

Grilled salmon with a honey-soy glaze, served with sautéed broccolini and fondant potatoes.

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.)

FLOUNDER DINNER 16

Crispy fried flounder filets served with two sides.

BLACKENED SEA BASS & SHRIMP 26

Blackened Sea bass & jumbo grilled shrimp over steamed white rice with a Cajun creole sauce, sautéed spinach & blistered grape tomatoes.

GRILLED SEAFOOD PLATTER 36

Grilled sea bass, jumbo shrimp, crab cake, & pan seared scallops in herb garlic butter. 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.

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.

FRIED OYSTERS 24

Hand breaded, fried and served with two sides.

PAGE'S SEAFOOD PASTA 22

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

Southern Favorites

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

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. Served with two sides.

BBQ RIBS 22

Half rack of Smoked St. Louis style BBQ ribs served with choice of two sides. Until sold out!

BBQ PULLED PORK PLATTER 16

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.

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 15 | Steak 16

ROASTED AIRLINE CHICKEN 20

Pan seared and roasted airline chicken served with a pickled okra & tomato relish and two sides.

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 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.

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 & 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.

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.

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

With pickled okra & tomato relish & 3 pepper ranch & 2 sides.

SALISBURY STEAK 17

Hand cut tenderloins, tenderized and dusted with seasoned flour & grilled to perfection. Topped with gravy & grilled onions and served with two sides.

SOUTHERN FRIED PORK CHOPS 16

Center cut pork chops brined for 48 hours 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.

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.

SUMMER SALAD 17

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

MAHI TOSTADO SALAD 18

Mixed green salad topped with grilled mahi fillet, avocado, pepper jack cheese, red onion, pico de gallo, cucumbers, tortilla chips, & cilantro lime vinaigrette.

STEAKHOUSE SALAD* 20

Filet mignon with mixed greens, fried potatoes, eggs, 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.

