



LOCAL FOOD FOR LOCAL FOLKS



Signature Dish

Gluten Free - Lunch & Dinner

Salads

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

MAHI TOSTADO SALAD 17

Mixed green salad topped with blackened mahi fillet, sliced avocado, pepper jack cheese, red onion, pico de gallo, cucumbers, three pepper ranch, fried tortilla chips, and a cilantro lime vinaigrette.

SHRIMP PRIMAL 17

Mixed greens, pan seared jumbo shrimp, sliced 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, sliced cucumbers, and our house vidalia onion & bacon vinaigrette.

STEAKHOUSE SALAD* 18

Grilled Filet Mignon with mixed greens, eggs, apple-wood smoked bacon, crumbled blue cheese, tomatoes, red onions, and cucumbers.

PAGE'S HOUSE SALAD 12

Mixed greens with diced ham, apple-wood smoked bacon, sharp cheddar cheese, tomatoes, red onions, sliced cucumbers, and shredded carrots.

Add marinated grilled chicken - 5

Add jumbo grilled shrimp or salmon* - 8

CHICKEN SALAD PLATE 14

Petite mixed green salad with tomatoes, red onions, cheddar cheese, sliced cucumbers, shredded carrots, and red onions. Topped with homemade chicken salad and served with fresh fruit platter & balsamic vinaigrette.

PAGE'S SUMMER SALAD 17

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

Entrees

All items served with two sides except Shrimp and Grits

SHRIMP AND GRITS 20

Our Famous creamy stone ground pimiento cheese grits topped with sauteed shrimp, diced tomatoes, bell peppers, red onions, and diced apple-wood smoked bacon.

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.

GRILLED SHRIMP 20

Grilled jumbo shrimp in a herb garlic butter sauce.

GRILLED SEAFOOD PLATTER 36

Grilled Sea Bass, Jumbo Shrimp, and pan seared Scallops finished with a herb garlic butter sauce.

RIBEYE & GRILLED SHRIMP* 38

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

BLACKENED SEABASS & SHRIMP 25

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

MARINATED GRILLED CHICKEN 15

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

BBQ PULLED PORK PLATTER 15

Pork shoulders that are seasoned with our family's dry rub recipe. Smoked low & slow on site and finished with our vinegar butt sauce. Choice of mustard bbq or sweet Carolina bbq sauce.

GRILLED PORK CHOPS 16

Center cut pork chops brined for 48 hours and grilled to perfection.

Gluten Free Sides

- Butterbeans
- Green Beans
- Mashed Potatoes
- Collard Greens
- Pimiento Cheese Grits (Add Diced Bacon + \$2)
- Steamed White Rice
- Stewed Okra & Tomatoes
- Red Rice

<<< Side Choices >>>

Extra sides \$4 unless otherwise noted

VEGGIE PLATTER 14

Your choice of four made from scratch southern or vegetarian sides.

Vegetarian Sides

- Coleslaw
- Sliced tomatoes
- Side Salad - add \$3 (\$6 as extra side)



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Gluten Free - Breakfast (Weekdays Only)

THE COLEMAN* 13

Eggs served any style, thick sliced apple-wood smoked bacon, breakfast sausage, pimiento cheese grits, and sliced tomatoes. Served with grits.

BOULEVARD BASIC* 10

Eggs any style with apple-wood smoked bacon, sausage patties, spicy andouille sausage, or corn beef hash. Served with grits.

Sub country ham or bone-in ham steak 3

GRILLED FLOUNDER & EGGS* 16

Grilled flounder fillets served with eggs any style and served with grits

SHRIMP AND GRITS 20

Our Famous creamy stone ground pimiento cheese grits topped with sauteed shrimp, diced tomatoes, bell peppers, red onions, and diced apple-wood smoked bacon.

STEAK & EGGS* 27

Premium grilled rib-eye steak or filet mignon finished with a house garlic & herb butter with eggs any style.

SHRIMP 18

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

OLD VILLAGE OMELET 13

Bacon, avocado, diced garden fresh tomatoes, and sharp cheddar cheese. Served with grits.

MEAT LOVERS OMELET 13

Country sausage, apple-wood smoked bacon, diced ham, and sharp cheddar cheese. Served with grits.

OH MY GOSH EGG WHITE OMELET 13

Sauteed baby spinach, tomatoes, olives, red onions, and feta cheese. Served with grits.

HUEVOS RANCHEROS FRITTATA 16

Blackened chicken breast, pepper jack & cheddar cheeses, avocado, fresh pico de gallo, cilantro, sour cream, and garnished with corn tortilla chips. Served with grits.

Gluten Free - Brunch (Saturday & Sunday Only)

CHEF'S FRESH CATCH 20

Your choice of Sea Bass or Salmon*, sautéed in a herb garlic butter sauce and seasoned to perfection. Served with two sides.

GRILLED SHRIMP 22

Grilled jumbo shrimp in a herb garlic butter sauce. Served with two sides.

GRILLED SEAFOOD PLATTER 36

Grilled Sea Bass, Jumbo Shrimp, and pan seared Scallops finished with a herb garlic butter sauce. Served with two sides.

SUMMER SALAD 17

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

SHRIMP 18

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

THE COLEMAN* 13

Eggs served any style, thick sliced apple-wood smoked bacon, breakfast sausage, pimiento cheese grits, and sliced tomatoes.

HUEVOS RANCHEROS FRITTATA 16

Blackened chicken breast, pepper jack & cheddar cheeses, avocado, fresh pico de gallo, cilantro, sour cream, and garnished with corn tortilla chips.

OH MY GOSH EGG WHITE OMELET 14

Sauteed baby spinach, tomatoes, olives, red onions, and feta cheese. Served with grits.

BLACKENED SEABASS & SHRIMP 25

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

Brunch Gluten Free Sides (Saturday & Sunday Only)

Collards | Red Rice | Coleslaw | Grits | Pimiento Cheese Grits | Side Salad \$3