



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.

CRAB CAKES 16

Pan seared sweet blue crab cakes served with pickled okra and tomato relish and remoulade.

FRIED GREEN TOMATOES 13

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

With powdered sugar & served with a key lime custard.

OYSTER ROCKEFELLER 20

Broiled Lowcountry Oyster Co. half-shell oysters topped with a creamy spinach and parmesan cheese breadcrumbs

SMOKED CHICKEN WINGS 12 / 24

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

SEAFOOD MAC & CHEESE 16

Pasta tossed in a cajun béchamel sauce with smoked andouille sausage, jumbo sautéed shrimp, and sweet blue crab. Topped with pepper jack & sharp cheddar cheeses.

FRIED GROUPEUR BITES 15

Grouper marinated in Tabasco buttermilk, deep fried, and served with remoulade sauce.

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. 28

Add Fried Oysters for the ultimate seafood platter! - 10

Prime Rib*

Page's signature, herb crusted, roasted prime rib temp'd to your liking and served with house au jus, horseradish aioli, and choice of two sides. 36

Crab Stuffed Salmon & Shrimp

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

Ashleigh's Shrimp & Grits

As featured in *Southern Living*, our 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. 38

Short Ribs & Grits

Braised short ribs cooked in a red wine reduction, served over Gouda & Gruyere grits & stewed collard greens. 28

Seafood

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

FRIED SHRIMP 22

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

GRILLED SHRIMP 22

Grilled in herb garlic butter and served with two sides.

PAGE'S CRAB CAKES 25

Pan seared sweet blue crab cakes served with two sides.

HONEY GLAZED SALMON* 24

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

CRAB CLAWS AND FRIED SHRIMP 25

A dozen fried crab claws and half dozen of our famous Fried Shrimp. Served with two sides. (Subject to market availability.)

CRAB RICE WITH FRIED SHRIMP 23

Crab rice topped with Page's famous fried shrimp and yum yum sauce.

BLACKENED SEA BASS & SHRIMP 26

Blackened sea bass & shrimp over white rice with a Cajun creole sauce, sautéed spinach & blistered grape tomatoes.

PAGE'S SEAFOOD PASTA 24

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

MAHI & SWEET CORN RISOTTO 26

Sweet corn risotto, chilled chimichurri crema, and chili oil. Topped with grilled mahi & a crispy okra salad.

GRILLED SEAFOOD PLATTER 36

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

RIBEYE & SHRIMP* 42

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 17

Crispy fried flounder filets served with two sides.

FRIED OYSTERS 24

Hand breaded, fried and served with two sides.

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. Pulled Pork Platter only 16

COUNTRY FRIED CHICKEN OR STEAK 16 / 17

Top round tenderized steak or two boneless chicken breasts topped with white pepper gravy & served with two sides.

SMOKED HALF CHICKEN 20

Smoked low & slow on site & served with yellow BBQ sauce and two sides. Until sold out! (**Smoked chicken may sometimes appear pink as a normal result of the smoking process.)

BLACK ANGUS RIBEYE STEAK* 35

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 CHICKEN LIVERS 15

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

SHORT RIBS & GRITS 28

Braised short ribs cooked in a red wine reduction, served over Gouda & Gruyere grits & stewed collard greens.

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 PORK CHOPS 17

Center cut pork chops brined for 48 hours with two sides

CHICKEN ALFREDO 22

Grilled boneless chicken breast over fettuccine pasta in a housemade Alfredo sauce with sautéed broccoli.

Burgers & Sandwiches

Served with choice of one side. Sub grilled or fried chicken for any burger.

PAGE'S HOT CHICKEN SANDWICH 16

Fried chicken breast tossed in Page's hot honey sauce, with melted pimiento cheese, fried onion straws, and pickles.

PAWLEY'S BURGER* 16

Two smashed 1/4 lb patties made with a blend of chuck round steak, ribeye, & filet mignon & topped with pimiento cheese, bacon, mayo, & fried green tomatoes.

SALMON BURGER 17

Golden fried salmon croquette with pickled slaw, watercress, and lemon aioli on a brioche bun.

PAGE'S SMASHBURGER 15

Two smashed 1/4 lb patties made with blend of chuck round steak, ribeye, & filet mignon & 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 & 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 salmon* or grilled 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.

TOSTADO SALAD Chicken 17 | 8oz Mahi 22

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

STEAKHOUSE SALAD* 22

Sliced filet 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
- Sweet Potato Soufflé +2 ☑ (as extra side +6)
- 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 Curaçao.

STRAWBERRY BASIL MULE 10

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



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.. * An 18% Gratuity will be added for parties of 8 or more.

* Although great care is taken in the preparation of our seafood, occasional bones or shells may be present.