Signature Dish

Starters

FRIED GREEN TOMATOES 13
Breaded green tomatoes served with our house pimiento cheese, roasted red pepper & peach jam, and pickled okra & tomato relish.

ASHLEIGH'S SHRIMP & GRITS 15
Battered & fried cheddar cheese grits topped with sautéed shrimp, and a smoked andouille sausage cream sauce.

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

REDNECK ROLLS 12
Wood smoked bbq pork & pimiento cheese rolled into a spring roll wrapper and lightly fried. Served with a mustard bbq sauce.

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

PAGE'S APPLE POP TART 10
Flaky pastry filled with spiced apples and topped with icing and cinnamon sugar.

BLUEBERRY BISCUITS 13
Sweet blueberry biscuits with lemon glaze.

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

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

Featured Dishes

ASHLEIGH'S SHRIMP & GRITS
Award winning and featured in *Southern Living*, our battered & fried cheddar cheese grit cakes topped with a smoked andouille sausage cream sauce, & jumbo pan seared shrimp. Served with a biscuit. Voted best shrimp & grits in Charleston! 22

CRAB HASH
Sliced home fries with roasted red peppers, asparagus, crispy bacon, & jumbo lump crab. Topped with eggs your way and chipotle hollandaise. 20

SHRIMP BREAKFAST BURITTO
Blackened shrimp, red rice with sausage, onions, peppers, pepper jack cheese, and eggs wrapped in a flour tortilla, and topped with Ashleigh's award winning shrimp gravy and avocado. Served with Page's stone ground grits. 22

LOBSTER & CRAB SALAD
Chilled tender lobster & jumbo lump crab over a medley of spring greens, baby arugula, & watercress with fresh cucumber, celery, tomatoes, & red onion, tossed in a creamy Dijon-tarragon dressing. 24

Favorites

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*

COUNTRY FRIED STEAK & EGGS* 17
Hand cut, hand battered & fried to order topped with white pepper gravy and served with grits & a biscuit.

OH MY GOSH EGG WHITE OMELET* 14
Sautéed baby spinach, tomatoes, olives, red onions, & feta cheese. Served with grits & a biscuit.

THE COLEMAN* 13
Eggs served any style, thick sliced pecan-wood smoked bacon, breakfast sausage, home fries, pimiento cheese grits, and a biscuit. No substitutions please!

SALMON FILLET EGGS BENEDICT* 22
Grilled salmon on an English muffin with sautéed baby spinach, tomatoes, diced bacon, poached eggs, hollandaise, & shaved parmigiano reggiano cheese. Served with grits.

TRADITIONAL EGGS BENEDICT* 16
English muffin, pecan smoked ham, sliced tomatoes, poached eggs, & hollandaise sauce. Served with grits.

SHEM CREEK OMELET* 18
Pan-seared jumbo shrimp, fresh blue crab, scallions, pecan-wood smoked bacon, & pepper jack cheese. Served with grits and a biscuit.

CRAB CAKE EGGS BENEDICT* 22
Grilled english muffin topped with pan seared crab cakes, fried green tomatoes, poached eggs, hollandaise, and diced pecan-wood smoked bacon. Served with grits

PAGE'S BRUNCH PBT* 15
Featured on the Travel Channel. Grilled buttery Texas toast topped with pimiento cheese, smoked bacon, fried green tomatoes, and an egg any style. Served with grits.

HUEVOS RANCHEROS FRITTATA* 17
Blackened chicken breast, pepper jack & cheddar cheeses, avocado, fresh pico de gallo, cilantro, sour cream, and tortilla strips. Served with grits & a biscuit.

PAGE'S QUICHES
Creamy egg custard baked in a sweet, buttery pastry crust with an arugula salad tossed with balasamic vinaigrette.

Quiche Lorraine
Pecan-wood smoked bacon, swiss cheese, and caramelized onions. 17

Spinach and Gruyère Quiche 17

* 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.

Signature Dish

Specialty Waffles & Better Batter

PANCAKES WITH CRISPY FRIED CHICKEN OR BACON 16

SWEET POTATO & CANDIED PECANS
Topped with powdered sugar and butter.

CLASSIC BUTTERMILK
Page's classic buttermilk pancakes with butter.

BANANA-NUT
Bananas and pecans in our classic buttermilk pancakes topped with butter.

BLUEBERRY
Fresh blueberries in our classic buttermilk pancakes topped with butter.

CINNAMON BUN WAFFLE & FRUIT* 16
Cinnamon Buns pressed in a waffle iron & topped with powdered sugar, candied pecans, & crème anglaise. Served with seasonal berries & pecan-wood smoked bacon.

FRENCH TOAST & FRUIT* 16
Challah bread battered in a house french toast mix, grilled, and dusted with cinnamon & powdered sugar. Served with seasonal berries and pecan-wood smoked bacon.

BANANAS FOSTER FRENCH TOAST* 16
Challah French toast topped with sautéed bananas in a brown sugar, buttery rum sauce, & finished with crème anglaise and powdered sugar.

* * * Chicken and Waffle Heaven * * *

THE ORIGINAL!
Our award winning savory waffle filled with cheddar cheese, sage sausage, roasted corn, & jalapenos. Topped with boneless fried chicken breasts & honey butter. 17

HOT HONEY
A classic buttermilk waffle topped with smoked chicken wings with Page's special dry rub and served with a hot honey syrup. 17

BANANA PUDDING
Buttermilk Waffle topped with the South's best banana pudding, and nilla wafer crusted boneless fried chicken breasts. 18

More Like Lunch . . .

FRIED OR GRILLED SHRIMP 22
Hand breaded, jumbo fried shrimp or grilled shrimp in herb garlic butter. Served with two Southern Sides.

SEAFOOD PASTA 24
Jumbo grilled shrimp & blue crab tossed in a Cajun white wine and garlic butter sauce with linguine pasta.

POG SEAFOOD PLATTER 28
Pan seared lump & sweet claw blue crab cake, perfectly fried jumbo shrimp, and a crispy fried flounder fillet. Served with two Southern sides.
Add Fried Oysters for the ultimate seafood platter! - 10

GRILLED SEAFOOD PLATTER 38
Grilled sea bass, Page's crab cake, jumbo grilled shrimp, and pan seared scallops in herb garlic butter sauce. Served with two sides.

FRIED FLOUNDER 17
Crispy flounder fillets served with two southern sides

BLACKENED SEABASS & SHRIMP 26
Blackened Sea bass & jumbo grilled shrimp over steamed white rice with a Cajun creole sauce, sautéed spinach, and blistered grape tomatoes.

SHORT RIB AND GRITS 28
Braised short ribs cooked in a red wine reduction, served over Gouda and Gruyere grits and stewed collard greens.

PAGE'S CRAB CAKES 25
Pan seared sweet blue crab cakes. Served with two Southern sides.

SOUTHERN FRIED PORK CHOPS 17
Center cut, bone-in pork chops brined for 48 hours and fried to perfection. Served with two southern sides.

PAGE'S FAMOUS FRIED CHICKEN 18
24 hour brined bone-in fried chicken served with coleslaw and two sides. Choice of white or dark meat.

PAGE'S HOT CHICKEN SANDWICH 16
Fried chicken breast tossed in hot honey sauce, with melted pimiento cheese, fried onion straws, pickles, and one side.

SUMMER SALAD 17
Grilled & chilled chicken breast, mixed greens, strawberries, blueberries, cucumbers, feta cheese, candied pecans, and Balsamic Vinaigrette dressing.

Southern Sides

SPECIAL - SWEET POTATO SOUFFLE - Creamy sweet potatoes with a pecan brown sugar streusel +2

Collards | Mac & Cheese | Red Rice | Coleslaw | Fried Okra | Fries | Gouda Grits +2 | Side Salad +3

TRY OUR AWARD WINNING BLOODY MARY, MIMOSAS, AND SIGNATURE BRUNCH COCKTAILS!

PAGE'S BLOODY MARY 10
VOTED BEST IN CHARLESTON!
Served with pickled okra, lemon slice, olive, celery, and a strip of bacon. Ask your server about vodka options! Make it a Bloody Maria with Tequila!

HOLY WATER 10
Vodka, rum, Peach Schnapps, pineapple juice, lemonade, & blue curacao

PAGE'S BELLINI 10 / 24
Champagne, Peach Schnapps and peach infused syrup served in a wine glass or carafe

* 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.
* Page's Okra Grill serves more than 50,000 pounds of Wild Caught Shrimp a year from waters off the coast of South Carolina, North Carolina, Georgia, and Florida. However, sometimes supply is an issue. Some items served at this establishment may contain foreign imported shrimp. Ask for more information. * Although great care is taken in the preparation of our seafood, occasional bones or shells may be present.