Starters

Signature Dish

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.

CALAMARI 18
Golden fried and served with a candied hot sauce and banana pepper aioli.

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 GROUPER 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

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

Red Beans & Rice with Flounder

Two fried flounder fillets over Southern red beans and rice seasoned with Cajun spices & andouille sausage. 24
(Bowl of Red Beans & Rice without Flounder 16)

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

Crab Stuffed Salmon & Shrimp

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

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 38
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.

* 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

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 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 16
With pickled okra & tomato relish & 3 pepper ranch & 2 sides.

FRIED CHICKEN DINNER 18
Brined for 24 hours & fried in our house breader. 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 17
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 BLT 18
Grilled salmon, candied Cajun bacon, lettuce, tomato and pesto mayo served on Texas toast.

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*

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

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

TOSTADO SALAD Chicken 17 | 8oz Mahi 22
Mixed greens topped with grilled mahi OR grilled & chilled chicken 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

V = Vegetarian Sides
Extra sides $4.5 unless otherwise noted.

VEGGIE PLATTER 14
Your choice of four made from scratch southern or vegetarian sides.

- Butterbeans
- Baked mac & cheese V
- Mashed potatoes V
- Collard greens
- Green beans
- French fries V
- Hushpuppies V
- Coleslaw V
- Fried okra V
- Rice & gravy
- Stewed okra & tomatoes
- Red rice
- Sliced tomatoes V
- Pimiento cheese grits
- Sweet Potato Soufflé +2 V (contains pecans) (as extra side +6)
- Loaded pimiento cheese fries with diced bacon +3 (as extra side +6)
- Side salad+3 V (as extra +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.

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