Signature Dish

Starters

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

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

REDNECK ROLLS 12
Smoked BBQ pork & pimiento cheese rolled into a spring roll wrapper, fried & served with mustard BBQ sauce.

SEAFOOD MAC & CHEESE 16
Pasta tossed in a cajun béchamel sauce with smoked andouille sausage, sautéed shrimp, & 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.

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

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

CRAB CAKES 16
Pan seared sweet blue crab cakes served with pickled okra and tomato relish and remoulade.

Soups & 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
Creamy blue crab, roasted sweet corn, and smoked bacon.

PAGE'S HOUSE SALAD 12
Mixed greens with diced ham, smoked bacon, cheddar cheese, tomatoes, red onions, cucumbers, and carrots.
Add grilled & chilled chicken or fried chicken - 5
Add jumbo grilled shrimp, salmon*, or crab cakes - 8

SALMON FILLET SALAD* 20
Mixed greens with grilled salmon, blue cheese crumbles, smoked bacon, eggs, tomatoes, red onions, cucumbers, and vidalia onion & bacon vinaigrette.

SHRIMP PRIMAL 18
Mixed greens, pan seared jumbo shrimp, avocado, red onion, tomatoes, diced smoked bacon, and boiled eggs.

TOSTADO SALAD
Chicken 17 | 4oz Mahi 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, crispy fried red potatoes, eggs, diced bacon, crumbled blue cheese, tomatoes, red onions, and cucumbers.

PAGE'S SUMMER SALAD 17
Grilled & chilled chicken breast, mixed greens, strawberries, blueberries, cucumbers, feta cheese, and candied pecans with a housemade balsamic vinaigrette.

Burgers & Sandwiches

Served with choice of one side except where noted.
Sub grilled or fried chicken on any burger.

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.

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.

PAGE'S PBT 13
As featured on the Travel Channel! Grilled buttery Texas toast topped with pimiento cheese, pecan-wood smoked bacon, and fried green tomatoes. (Add egg for +2)

CRAB CAKE SANDWICH 18
Jumbo lump & blue crab cake with cajun remoulade sauce, lettuce, tomato, pickles, & red onions.

SALMON BLT 18
Grilled salmon, candied Cajun bacon, lettuce, tomato and pesto mayo served on Texas toast.

PRIME RIB SANDWICH* 17
Page's signature, herb crusted, roasted prime rib thinly sliced and topped with caramelized onions, provolone cheese, and horseradish aioli on a brioche bun. Served with housemade au jus for dipping. (Add egg any style for +2)

PAGE'S HOT CHICKEN SANDWICH 16
Crispy fried chicken breast tossed in Page's sweet and spicy chili sauce, with melted pimiento cheese, fried onion straws, and pickles.

GRILLED MAHI MAHI SANDWICH 18
Grilled mahi with a herb garlic butter sauce & Cajun remoulade, lettuce, tomatoes, red onion, & pickles

PAGE'S 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 cocktail with vodka, rum, Peach Schnapps, pineapple juice, lemonade, & blue curaçao.

* 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

Seafood

Served with your choice of two sides (except where noted)
Sub or add a side salad 3 / 6

SEAFOOD PLATTER - CHARLESTON'S BEST 28
Pan seared lump & sweet blue crab cake, perfectly fried jumbo shrimp, and a crispy fried flounder filet.
Add Fried Oysters for the ultimate seafood platter! 10

HONEY GLAZED SALMON* 24
Grilled salmon with a honey-soy glaze, served with sautéed broccolini and roasted herb fingerling potatoes.
(Does not come with two additional sides.)

GRILLED SEA BASS 22
Grilled in herb garlic butter and seasoned to perfection.

FRIED OR GRILLED SHRIMP 22
Hand breaded, jumbo fried shrimp or grilled jumbo shrimp in herb garlic butter.

FRIED OYSTERS 24
Oysters hand breaded and fried to perfection.

FRIED FLOUNDER 17
Hand breaded crispy fried flounder filets.

BLACKENED SEA BASS & SHRIMP 26
Served over white rice with a Cajun creole sauce, sautéed spinach & blistered grape tomatoes.
(Does not come with two sides.)

PAGE'S CRAB CAKES 25
Three pan seared sweet blue crab cakes.

ASHLEIGH'S SHRIMP & GRITS 22
As featured on the *Travel Channel* & in *Southern Living Magazine* - our award winning, battered & fried cheddar cheese grit cakes topped with a smoked andouille sausage cream sauce & pan seared shrimp.
(Does not come with two sides.)

CRAB RICE AND FRIED SHRIMP 18
Crab rice topped with Page's famous fried shrimp and yum yum sauce. (Does not come with two additional sides.)

PAGE'S SEAFOOD PASTA 24
Jumbo grilled shrimp & blue crab tossed in a white wine Cajun cream sauce with linguine pasta.
(Does not come with two sides.)

CRAB CLAWS AND FRIED SHRIMP 25
A dozen fried crab claws and half dozen fried shrimp.

GRILLED SEAFOOD PLATTER 38
Grilled sea bass, jumbo shrimp, crab cake, & pan seared scallops in herb garlic butter.

RED BEANS & RICE WITH FLOUNDER 20
One fried flounder fillet over Southern red beans and rice seasoned with Cajun spices & andouille sausage.
(Bowl of Red Beans & Rice without Flounder 16)
(Does not come with two sides.)

Southern Favorites

Served with your choice of two sides. Sub or add a side salad 3 / 6

COUNTRY FRIED CHICKEN OR STEAK 17
Top round tenderized steak or two crispy boneless chicken breasts topped with white pepper gravy.

SOUTHERN FRIED CHICKEN LIVERS 16
Served with pickled okra & tomato relish, and 3 pepper ranch.

MARINATED GRILLED CHICKEN 16
48 hour marinated boneless chicken breasts served with a pickled okra & tomato relish.

FRIED CHICKEN BOWL 15
Mashed potatoes topped with bacon crumbles, cheddar cheese, sweet corn, savory brown gravy, and crispy fried chicken bites. (Does not come with two additional sides.)

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. *BBQ Pulled Pork only platter 16*

PAGE'S FAMOUS FRIED CHICKEN 16
24 hour brined chicken that is pressure fried. Choice of white meat or dark meat.

PAGE'S ORIGINAL CHICKEN & WAFFLES 17
Buttermilk waffle filled with cheddar cheese, sausage, roasted corn, & jalapeños with fried chicken & honey butter.
(Does not come with two additional sides.)

HOT HONEY CHICKEN & WAFFLES 17
A classic buttermilk waffle topped with smoked chicken wings with Page's special dry rub and served with a hot honey syrup. (Does not come with two additional sides.)

SALISBURY STEAK 18
Hand cut in house from whole beef tenderloins, perfectly tenderized. Dusted with seasoned flour & grilled to perfection. Topped with gravy & grilled onions.

SOUTHERN FRIED PORK CHOPS 17
Center cut, bone-in pork chops brined for 48 hours.

Breakfast for Lunch! (available until 2:30pm)

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*

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

TWO EGGS + FRUIT + BACON 13
2 eggs any style, bacon, seasonal berries, and grits.

CRAB CAKE EGGS BENEDICT* 22
English muffin crab cakes, fried green tomatoes, poached eggs, hollandaise, & diced smoked bacon. Served with grits.

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

WAFFLE + FRUIT + BACON 14
Buttermilk waffle with seasonal berries and pecan-wood smoked bacon.

FRENCH TOAST + FRUIT + BACON 16
Battered in a house french toast mix, grilled, and dusted powdered sugar. Served with seasonal berries & bacon.

COUNTRY FRIED STEAK & EGGS 16
Top round tenderized steak topped with white pepper gravy and two eggs any style with grits.

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)

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