



APPETIZERS

HUNGRYNECK PIMIENTO CHEESE 6

Our famous Pimiento Cheese served with Artisan flat bread multi grain crackers

FRIED GREEN TOMATOES 6

A Lowcountry classic lightly breaded with a red pepper and peach jam and pimiento cheese

HOMEMADE CRAB CAKES 9

Pan-seared with Jumbo Lump & fresh Claw served with a house cajun remoulade sauce, okra, and tomato relish

ASHLEIGH'S SHRIMP & GRITS 7

Lightly fried grits, pan-seared shrimp, andouille sausage cream sauce

SHRIMP, CRAB, BACON, CHIPOTLE DIP 8

Served with Artisan flat bread multi-grain crackers

RED NECK ROLLS 7

House-smoked Pork BBQ, our famous Pimiento Cheese, lightly fried in a spring roll and served with house BBQ sauce for dipping

CRISPY FRIED CHICKEN LIVERS 6

A half pound of crispy fried Chicken Livers served with blackeye pea & roasted corn relish and three pepper buttermilk ranch

SOUPS & SALADS

SHRIMP, CRAB, BACON CHOWDER BOWL 6 • CUP 4

FRESH ATLANTIC SALMON FILET SALAD 13

Mixed greens, Applewood-smoked bacon, crumbled Blue Cheese, grilled asparagus, cucumbers, grape tomatoes, sliced red onions, boiled egg, house Vidalia onion and bacon vinaigrette

CHICKEN SALAD PLATE 10

Our homemade chicken salad served over a bed of mixed greens with grape tomatoes, cucumbers, red onions, shredded carrots, fresh seasonal fruit and artisan crackers

CHEF'S SALAD 10

Mixed green salad with grape tomatoes, red onions, cucumbers, shredded carrots, sharp cheddar cheese, diced ham, Applewood-smoked bacon, boiled eggs and marinated grilled chicken breast

PRIMAL PLATE SALAD 12

Super foods salad with mixed greens, grape tomatoes, red onions, diced pickled beets, black olives, goat cheese, walnuts, avocado, sliced mushrooms, boiled egg, marinated grilled chicken breast, and served with balsamic vinaigrette

SEAFOOD

FRIED FLOUNDER 11

Two hand breaded lightly fried flounder fillets

LOWCOUNTRY CRAB CAKES 15

Pan - Seared Homemade Jumbo Lump & fresh Claw served with a creamy remoulade sauce

FRIED OYSTERS 13

Hand breaded oysters fried crispy golden brown on the outside and juicy in the middle

PAGE'S SOUTHERN SPECIALTIES

SHRIMP & GRITS 12

lightly battered and fried cheese grits topped with a smoked andouille sausage cream sauce, and pan seared shrimp served with your choice of buttermilk biscuit or toast

COUNTRY FRIED STEAK 12

Top Round steak hand tenderized, breaded, and fried to perfection. Topped with white pepper gravy

PORK BBQ PLATE 10

Smoked low and slow on our Pit served with our homemade mustard BBQ sauce

SOUTHERN FRIED CHICKEN LIVERS 10

Served with okra & tomato relish with creamy remoulade for dipping

GRILLED RIB-EYE STEAK 16

Hand cut in house fresh daily

CHUCK STEAK 11

Ground fresh daily, cooked to order, and topped with caramelized onions and brown gravy

SOUTHERN FRIED CHICKEN 10

Brined for 24 hours, lightly breaded, and pressure fried fresh to order - white Meat or dark meat

SIGNATURE SANDWICHES

PAGE'S P.B.T. 10

Our signature Pimiento Cheese, Applewood-smoked bacon, and Fried Green Tomatoes on buttery grilled Texas toast

CRABCAKE SANDWICH 12

A Jumbo Lump and Claw Crab Cake served on a baked potato deli roll with lettuce, sliced tomato, red onion, and creamy remoulade sauce

BIG MOUTH BBQ BURGER 12

Our fresh ground burger topped with slow-smoked pulled pork BBQ, cheddar cheese, coleslaw, BBQ sauce, crispy fried onion straws, lettuce, tomato, and mayo. Served on our freshly baked potato deli roll