

# APPETIZERS

## HUNGRYNECK PIMIENTO CHEESE

Our famous Pimiento Cheese served with multi grain artisan crackers \$4.99

## FRIED GREEN TOMATOES

A Lowcountry classic lightly breaded and served with a red pepper and peach jam \$5.99

## LOWCOUNTRY CRAB CAKES

Two pan-seared crab cakes served with creamy remoulade \$5.99



## ASHLEIGH’S BLACK-EYED PEA AND ROASTED CORN SALSA

Served with tortilla chips \$4.99

## ASHLEIGH’S SHRIMP & GRITS

Lightly fried Grit Cake and pan-seared Shrimp topped with an andouille cream sauce \$5.99

## PAGE'S HOT BACON AND GREENS DIP

Served with our house-made pork rinds \$6.99



## PAGE'S SAMPLE PLATTER

Pimiento Cheese, Black-Eyed Pea Roasted Corn Salsa, and Fried Green Tomatoes. No substitutions please. \$9.99

## REDNECK ROLLS

Slow-smoked pulled pork and our famous Pimiento Cheese deep-fried in a spring roll, and served with our house-made mustard BBQ sauce for dipping \$6.99

## SOUTHERN FRIED CHICKEN LIVERS

A half pound of crispy fried Chicken Livers served with okra & tomato relish with creamy remoulade for dipping \$5.50

# SOUPS & SALADS

## SOUP OF THE DAY

Made from scratch daily Bowl \$4.99 Cup \$2.59

## GRILLED ATLANTIC SALMON FILLET SALAD

Mixed greens with crumbled Blue Cheese, boiled eggs, Applewood-smoked bacon, cucumbers, grape tomatoes, red onion, grilled asparagus, and a Vidalia onion & bacon vinaigrette \$10.99

## GARDEN SALAD

Mixed greens with Cucumbers, grape tomatoes, red onion, shredded carrots, shredded cheddar cheese, and croutons \$5.99

*Add Grilled Chicken \$2.99 • Add Atlantic Salmon Fillet \$5.99 • Add Grouper Fillet \$5.99*

*Add Grilled or Fried Shrimp \$3.99 • Add Mahi Fillet \$4.99 • Add Crab Cakes \$4.99*

## CHICKEN SALAD PLATE

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 \$8.99

## CHEF’S SALAD

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 \$9.99



## PRIMAL PLATE SALAD

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 \$11.99

## HONEY-LIME GLAZED MAHI TOSTADO SALAD

Lightly fried tortilla topped with shredded lettuce, chipotle aioli, roasted corn and cucumber salsa, pepper jack cheese, grape tomatoes, red onions, and avocados \$12.99

## BLACKENED CATFISH FILLET COBB SALAD

Mixed green salad topped with a blackened Catfish fillet with black eyed pea and roasted corn salsa , boiled eggs, Applewood smoked bacon, cheddar cheese, cucumbers, red onions, grape tomatoes, and served with a buttermilk and three pepper ranch dressing \$11.99

## SIDE SALAD

Mixed greens with cucumber, grape tomatoes, red onion, shredded carrots, shredded cheddar cheese, and croutons \$2.99



# SEAFOOD

All Seafood served with your choice of two sides and hushpuppies



## BLACKENED MAHI FILLET

Finished with a honey and lime glaze, and served with a roasted corn and cucumber salsa \$14.99

## FRIED SHRIMP

A dozen shrimp fried to perfection \$11.50

## LOWCOUNTRY CRAB CAKES

Three pan-seared crab cakes served with creamy remoulade sauce \$11.99

## FRIED OYSTERS

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

## SALMON PLATE

Fresh Grilled Atlantic Salmon Fillet served with an okra & tomato relish \$12.99

## HUNGRYNECK SEAFOOD PLATTER

Fried Flounder fillet, half dozen fried shrimp, and a pan-seared crab cake \$14.99

## FRIED FLOUNDER

Two hand breaded lightly fried flounder fillets \$9.99

## PAN-SEARED GROUPEL FILLET

Topped with sun dried tomato & basil pesto sauce \$14.99



# ASHLEIGH'S FAMOUS SHRIMP & GRITS

Lightly fried Grit Cakes and pan-seared Shrimp topped with andouille cream sauce, all shrimp & grits are served with your choice of corn bread muffin or buttermilk biscuit \$10.99



# PAGE'S SOUTHERN SPECIALTIES

All Specialties served with your choice of two sides and a cornbread muffin or buttermilk biscuit



## COUNTRY FRIED STEAK

Top Round steak hand tenderized, breaded, and fried to perfection. Topped with white pepper gravy \$10.59

## BBQ PORK PLATE

Smoked low and slow outside on our patio! Served with our house-made mustard BBQ sauce \$8.99

## GRILLED CHICKEN

Two all natural boneless, skinless chicken breasts marinated in our delicious blend of herbs and spices and an okra & tomato relish \$9.99

## SOUTHERN FRIED CHICKEN LIVERS

Served with okra & tomato relish with creamy remoulade for dipping \$8.99

## CHUCK STEAK

Ground fresh daily, cooked to order, and topped with caramelized onions and brown gravy \$8.99.

## CHICKEN FRIED CHICKEN

Two all natural boneless skinless chicken breasts breaded, fried, and topped with white pepper gravy \$10.99

## GRILLED RIB-EYE

Hand Cut 12 ounce Rib -Eye Steak topped with a compound herb butter \$15.99

## SOUTHERN FRIED CHICKEN

Brined for 24 hours, lightly breaded, and pressure fried fresh to order. Crispy, juicy, and delicious!!!  
White Meat or Dark Meat \$8.99

# SIGNATURE SANDWICHES

All Sandwiches served with your choice of one side



## PAGE'S P.B.T.

Our signature Pimiento Cheese, Applewood-smoked bacon, and Fried Green Tomatoes on buttery grilled Texas toast \$9.99

## CRAB CAKE SANDWICH

A jumbo crab cake on our freshly baked baked potato deli roll with lettuce, tomato, red onion, and creamy remoulade \$8.99

## BBQ SANDWICH

Slow-smoked pulled pork on our freshly baked potato deli roll served with cole slaw and our house recipe mustard BBQ sauce \$8.99

## PAGE'S TURKEY BURGER

Fresh ground turkey breast, hand pattied, and topped with a toasted almond aioli, swiss cheese, fresh avocado, baby spinach, and sliced tomatoes \$9.99

## BIG MOUTH BBQ BURGER

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 \$11.99



## HELL BURGER

Our fresh ground burger topped with diced jalapenos, Ghost Chili cheese, Jalapeño Smoked Bacon, lettuce, tomato, and creamy remoulade sauce. Served on our freshly baked potato deli roll \$10.99

# BUILD YOUR OWN BURGER

Our burgers are 8oz. of freshly ground USDA certified chuck, beef brisket, and rib-eye steak ground daily and cooked to order.

All burgers come on our freshly baked potato deli rolls with lettuce, tomato, pickles, red onions, and mayo with your choice of one side \*substitute chicken breast (grilled or fried) for no additional charge\*.

## Hamburger \$6.50

Add American, Cheddar, Pepper Jack, or Swiss cheese	\$ .59
Add a scoop of our Hungryneck Pimiento Cheese	\$1.50
Add Bacon	\$1.25
Add Blue Cheese, Goat Cheese, or Feta Cheese	\$1.25
Add Grilled Onions	\$ .79
Add Grilled Mushrooms	\$ .79
Add Crispy Fried Onion Straws	\$ .99
Add Avocado	\$1.25
Add Fried Green Tomatoes	\$1.99
Add Jalapenos	\$ .79
Add Pulled Pork	\$1.99
Add Baby Spinach	\$ .59

# SOUTHERN SIDES

Ask your server for nightly or seasonal specials. Choice of four - 6.99

Butter Beans	Fried Okra	Potato Salad
Cole Slaw	Green Beans	Rice & Gravy
Collard Greens	Hush Puppies	Stewed Okra & Tomatoes
Field Peas	Mac & Cheese	Sweet Potato Casserole
French Fries	Mashed Potatoes & Gravy	Side Salad (additional \$.99)

# BEVERAGES

Please ask your server about our beer, wine & cocktail list

Soda \$1.89	Orange Juice \$2.25
(Coke, Diet Coke, Sprite, Mr. Pibb, Root Beer, Lemonade)	Grapefruit Juice \$2.25
Iced Tea \$1.89	Tomato Juice \$2.25
Hot Tea \$1.79	Apple Juice \$2.25
Premium Colombian Coffee \$1.89	Milk \$1.99
Hot Chocolate \$2.25	Chocolate Milk \$2.25

\*Please ask to see a manager if you have any serious food allergies\*