

LYNQ Focuses on Multiple Cultures and Cuisines

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Photo courtesy of LYNQ on Facebook.

One of Fort Myers' newest restaurants, [LYNQ](#), which resides on Summerlin Road, opened May 2017. Owned by Chris Whitaker and Jean Claude Rogue, who also owns [Blu Sushi](#) and [Blanc](#), both on McGregor Boulevard, the restaurant is inspired by the many fabulous cultures and cuisines across the globe.

"We are a forward-thinking, relaxed environment, where our guests can choose foods from a variety of cuisines in a comfortable space," Whitaker said. "Linking people through global treats and sounds is our mission."

The idea was to have one global experience under one roof. Bringing together cultures, cuisines, music, and people, the restaurant serves a variety of foods, most notably: steaks, seafood, tacos and noodles. LYNQ is open Monday through Saturday, 4 to 11:30 p.m., and Sunday from noon to 6 p.m.

"The ramen is wonderful!" Whitaker said of his menu. "Its a two-day process to create the broth and our noodles are shipped from Hawaii. We located the best money can buy."

Additionally, the restaurant serves a not-so-typical, lobster ravioli. Using a traditional homemade pasta, the chef stuffs it with fresh lobster, served with a velvet cream sauce.

"The dish resembles a fluffy pillow!" Whitaker said.

Whitaker's personal favorite menu items include Whits Chicken, the rib-eye steak with espresso rub and cognac demiglaze, and the pork belly ramen.

The venue is a prime location, Whitaker said, for events. He hopes to accommodate and entertain many different types of functions. His favorite memory since opening the shop was a party of 100 guests.

"Our facility can accommodate many!" he said.

LYNQ has earned an average of 4.8 out of 5 stars on 89 reviews on its [Facebook page](#). It has hit 4 out of 5 stars on [Yelp](#), with 39 total reviews.

"My husband and I had date night here last Friday," said Morgan C., a Fort Myers resident. "We were pleasantly surprised with everything, the decor, the menu, the drinks, and the service. Our waitress was very friendly and knowledgeable of the menu and pointed out some of the best items. We started with the calamari. It was good but nothing special. We then shared the trio tacos and a Textile roll. We chose shrimp, fish and short rib tacos. All three were delicious! The fish was my favorite! The Textile roll was very good but a bit spicy for my taste. My husband loved it though!

"When we arrived there was live music. Surprisingly, for a Friday night there was no one there. We left around 11 and by then only 3 tables. Looking forward to making this a regular date night spot!" The review was posted on Nov. 13, 2017.

Luckily, there were not any major damages to the building, which sits on the Health Park Hospital grid, as a result of Hurricane Irma. They simply lost power for 24 hours, Whitaker said.

Rogue and Whitaker opened Blanc, "Food for the Epicurean" a year and a half ago. The restaurant, according to its [website](#), "offers a wide variety of impressive flavors gathered from around the globe, drawing on French and Asian cuisine, as well as American classics." Meat selections include beef, chicken, and lamb together with fresh seafood and vegetables.

The restaurant utilizes its Robata Grill for many of its menu items, which results in dramatic and intense flavors. The "Almost Entrées" are designed to be enjoyed and shared with the entire table, as shared plates.

The group's oldest restaurant, Blu Sushi, began its journey in 2002.

"The sushi experience and sushi restaurants were limited in the early 2000s," the restaurant's [website](#) says. "The creators of Blu saw the need to bring this wonderful cuisine to the forefront in South Florida. The vision was to create an environment where people of all ages and cultures could come together and enjoy the art of sushi."

Fast forward to modern day, Blu Sushi has evolved into a place to enjoy the many flavor profiles of sushi and all that accompanies Japanese cuisine.

Much like the other restaurants, LYNQ has numerous works of art in the form of walls and columns, Whitaker said. This was by Rogue's design.

"We are thankful for our many friends and customers that visit our new restaurant," Whitaker said, pondering the three restaurants' successes as a whole.

As for the future, continual growth is the key goal.

"LYNQ will continue to evolve," Whitaker said. "The beauty of our concept is just that: [of the] global variety!"

For more information, visit lynq.life.