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**PINK SHELL BEACH RESORT & SPA OPENS SIGNATURE RESTAURANT,**  
**JOJO'S...AT THE BEACH**

*Executive Chef Introduces 'Floribbean Fusion' Menu Certain to Leave Guests With a Lasting Impression*

ESTERO ISLAND, Fla. – Hot-Pressed Little Havana Sandwiches, Coconut Crusted Shrimp, Island Fruit Salad, Grilled Caprese Pizza, and Passion Fruit Panna Cotta Martini— these are just some of the dishes on the menu at **Pink Shell Beach Resort & Spa**'s signature restaurant, *JoJo's...at the Beach*.

The Pink Shell is the premier resort for families and couples offering fun, adventure and relaxation, it prides itself on providing a fun, memorable resort experience, while creating new traditions.

*JoJo's...at the Beach* is located in the White Sand Villas, a nine-story, 92-unit luxury condominium resort, part of Pink Shell Beach Resort & Spa's multi-million dollar transformation.

With its casual, al fresco dining, the whimsically themed *JoJo's* restaurant will allow guests to relax and unwind with friends and family, while enjoying true Floridian hospitality. Executive Chef, Craig Panneton's menu fuses Floridian and Caribbean flavors, or *Floribbean Fusion*.

The menu brings to life dishes that will, no doubt, become signature favorites. Most of the dishes are new adaptations to favorites with staples for kids that guests of the family-friendly resort are sure to enjoy. For example, subtle spices enhance the flavors of such popular dishes as *Rock Shrimp - Bleu Crab Cakes*, *Jerk Chicken*, *Coconut - Pineapple Savarin* and *Key Lime Tart*. In addition, resort guests can expect nothing but freshly-prepared flat breads, pizza dough and panini breads.

“The imaginative Floribbean fusion menu at *JoJo's* is as fun and whimsical as the restaurant's décor,” said Craig Panneton. “My goal is to update old favorites with punched-up flavor to create a lasting dining impression that leaves people happy and satisfied at the end of their meal.”

Panneton expects the *Little Havana Panini* sandwich (slow roasted pork, rubbed with dry spices and shredded on a rich hearth, crusty bread); *Island Barbecue Ribs* (full slab baby back ribs made with a house hoisin – mango barbecue sauce and julienne fries); and the seafood dishes prepared with the freshest local fish caught in the region, to become fast favorites. The following provides a peek at some of the specialties patrons will find at *JoJo's...at the Beach*:

**Salads** – *Mediterranean Chopped Salad* made with oven cured tomatoes, bleu cheese, grilled Portobello mushrooms and roasted garlic vinaigrette; *Garlic Rock Shrimp Salad* made with house greens, mandarin oranges, avocados, toasted coconut and creamy pesto dressing; and *Chicken Chop Chop Salad* made with Japanese cabbage, julienne veggies, crisp rice noodles, roast peanuts and sweet-n-hot ginger/soy dressing.

**Signature Sandwiches** – *Fried 'Local Caught' Grouper* made with spicy tartar sauce, lettuce, tomato and onion; and *Mediterranean* made with oven cured tomatoes, fresh mozzarella, basil and red onion.

**Entrées** – *Sesame Seared Ahi Tuna* made with Japanese veggie sauté and ginger/soy vinaigrette; and *Jerk Roasted Chicken Breast* with tropical fruit butter and mango salsa.

**Desserts** – *Homemade Coconut – Pineapple Savarin*; *Chocolate - Banana Custard* and a *Florida Key Lime Tart*.

In addition to the menu fare, *JoJo's* offers daily specials for added variety, as well as themed menus for holidays and special occasions. The restaurant will also initiate a cooking instruction program for guests and local residents.

“*JoJo's* restaurant will provide guests with a superior dining experience within a relaxing, casual atmosphere,” said Brij Misra, general manager of **Pink Shell Beach Resort & Spa**. “Craig's professionalism and passion for cooking will certainly be obvious in each and every dish served at *JoJo's*. We are delighted to have him leading the culinary department.”

***About Pink Shell Beach Resort & Spa***

The 12-acre Pink Shell Beach Resort & Spa is the new four star experience on Estero Island, located within the beaches of Fort Myers & Sanibel, along the Gulf of Mexico and enjoys a rich history of being a popular resort in Southwest Florida for more than 50 years. With a variety of activities for the entire family, Pink Shell sits on 1,500 feet of pristine beach and offers such activities as sailing, dolphin adventure tours, Yamaha WaveRunners®, parasailing, kayaks, tennis, fishing, sunset cruises and specialized recreation programs for all ages. The resort is owned by Boykin Lodging Company (NYSE: BOY), a Cleveland, Ohio based real estate investment trust that focuses on the ownership of full-service, upscale commercial and resort hotels, and is managed by Boykin Management Company, also of Cleveland, Ohio. For more information contact the Pink Shell Beach Resort & Spa, 275 Estero Boulevard, Fort Myers Beach, FL 33931, Telephone: 888-309-2919; or visit the web site at [www.pinkshell.com](http://www.pinkshell.com).

Boykin Lodging Company is a real estate investment trust that focuses on the ownership of full-service, upscale commercial and resort hotels. The Company currently owns interests in 25 hotels containing a total of 7,417 rooms located in 16 states, and operating under such internationally known brands as Doubletree, Marriott, Hilton, Radisson, Embassy Suites, and Courtyard by Marriott among others. For more information about Boykin Lodging Company, visit the Company's website at <http://www.boykinlodging.com>.

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