The Business Spotlight provides an opportunity for the City Commission to have an abbreviated dialogue during the Work Session where owners introduce their business, share how they chose Largo as a place to do business, identify some of their challenges and discuss ways the City of Largo can assist. For the October Work Session meeting, the Business Spotlight series features the Poké Rose restaurant and owners Jason Cline and Daniel Cline, who serve as Executive Chef, and Director of Operations, respectively. Poké Rose specializes in signature Hawaiian-style poké, which is a raw fish salad served as an appetizer or entree with various seasonings, and fresh, locally served vegetables and other ingredients. Other signature dishes include chicken, shrimp, tofu, and other rice and noodle entrees, all gluten free.

In 2008, Jason, after spending over 20 years in the restaurant industry in California and Florida, moved back to St. Petersburg to work as the executive Chef of The Birchwood and Bin 27 Bistro, before starting his own restaurant group. His cousin Daniel, with an extensive background in Quality Management, food service and military base construction joined him to start and grow the restaurant group in the Tampa Bay area. They opened their first location at the Hall on Franklin in Tampa and their following grew. The company decided to take their first Pinellas County location to Largo and in 2018 opened at 13100 Seminole Boulevard, Suite 103, in the Seminole Retail Plaza near the Pinellas County Sheriff’s complex, and across from Largo Mall.

Their signature dishes have been praised by food critics and blogs and the restaurant’s entrees were named number two in a Tampa Bay Times ranking of Tampa Bay’s best bowls. Although their concept is a quick service restaurant, it’s not a typical grab-and-go establishment. Upscale décor, quality ingredients, a stock of craft beers, wine and other beverages draw in a diverse crowd looking for something different. More information is available at PokeRose.com.