



Garlic Roasted Rock Shrimp

Ingredients

- 6 tablespoons butter, divided
- 2 teaspoons seafood seasoning or shrimp boil
- 1 teaspoon cracked black pepper
- 2 cloves Florida garlic, finely chopped
- 1 tablespoon chopped fresh Florida basil
- 1 tablespoon chopped fresh Florida oregano
- 1 tablespoon chopped fresh Florida parsley
- 2 pounds Florida rock shrimp, split and deveined
- 1 tablespoon Worcestershire sauce
- 2 Florida lemons, juiced

Preparation

In a heavy skillet melt butter over medium-high heat; add seafood seasoning, pepper, garlic and parsley. Sauté until garlic is soft then add shrimp. Cook 3 to 5 minutes until shrimp are opaque and cooked through. Add Worcestershire and lemon juice and stir well to coat shrimp with sauce. Serve with extra butter sauce and crusty garlic bread.

Yield

4 servings



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