



Grilled Lobster

Ingredients

- 1/2 cup butter, softened
- 1/4 cup olive oil
- 2 large Florida shallots, peeled and quartered
- 4 large Florida garlic cloves, peeled and halved
- 1 teaspoon cayenne pepper
- 1 salt
- 1 black pepper, freshly ground
- 4 whole Florida spiny lobster, split in half lengthwise

Preparation

Combine first 6 ingredients in processor and blend until almost smooth. Spread 1 heaping teaspoon seasoned butter over each lobster tail. In a small saucepan melt remaining seasoned butter; keep warm. Grill lobster tails, shell side down, 6 minutes. Turn over and grill until meat is just opaque in center, about 2 minutes. Serve with melted butter.

Yield

4 servings



321-259-5958

Fax: 321-872-0434

461 N. Harbor City Blvd.
Melbourne, FL 32935

www.moonsamazingseafood.com
jay@moonseafood.com