

Grilled Lobster with Herb Butter

Juicy lobster tails grilled to perfection and served with a flavorful herb butter.



Main Dish

20 min

Total time

Moderate

Difficulty

250

kcal / serving

Ingredients

- 1 lobster tail
- 2 tablespoons butter, melted
- 1 tablespoon chopped fresh herbs (such as parsley, thyme, and chives)
- Salt and pepper to taste

Steps

- 1 Preheat the grill to medium-high heat.
- 2 Using kitchen shears, carefully cut the top shell of the lobster tail lengthwise, without cutting through the bottom shell.
- 3 Gently lift the meat from the shell, keeping it attached at the base, and brush with melted butter.
- 4 Sprinkle the chopped herbs, salt, and pepper over the meat.
- 5 Place the lobster tail, shell side down, on the grill and cook for 7-8 minutes, or until the meat is opaque and cooked through.
- 6 Remove from the grill and serve immediately with an extra drizzle of herb butter on top.