

## A Luxurious Surf Feast: Lobster, Shrimp & Scallops with Garlic Butter

Get ready to elevate dinner with this



OVEN  
**425°F**

TIME  
**10 min**

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SAVE  
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### INGREDIENTS

For the Garlic Butter Lobster Tails:

- 2 lobster tails
- 3 tbsp butter, melted
- 2 cloves garlic, minced
- 1 tsp lemon juice
- $\frac{1}{2}$  tsp smoked paprika
- $\frac{1}{2}$  tsp salt
- 1 tbsp fresh parsley, chopped

For the Seared Scallops:

- 6 large sea scallops
- 1 tbsp butter
- 1 tbsp olive oil
- ... tsp black pepper
- $\frac{1}{2}$  tsp garlic powder

For the Garlic Butter Shrimp:

- 8 large shrimp, peeled & deveined
- 2 tbsp butter
- $\frac{1}{2}$  tsp black pepper
- 1 tbsp lemon juice

For the Roasted Potatoes:

- 2 cups baby potatoes, halved

For the Steamed Asparagus:

- 1 bunch asparagus

### DIRECTIONS

1. Garlic Butter Lobster Tails: Preheat oven to broil (or 425°F / 220°C).
2. Using kitchen shears, cut the top of each lobster tail and gently pull the meat out to rest on top.
3. Mix butter, garlic, lemon juice, paprika, salt, and parsley.
4. Brush over the lobster meat and broil for 8-10 minutes, or until the meat is opaque.
5. Sear the Scallops: Pat scallops dry with paper towels. Season with salt, pepper, and garlic powder.
6. Heat butter and olive oil in a skillet over high heat.
7. Sear scallops for 2 minutes per side until golden and caramelized.
8. Garlic Butter Shrimp: In a skillet, melt butter over medium heat.
9. Add garlic, sauté until fragrant.
10. Add shrimp, salt, and pepper. Cook 2-3 minutes per side.
11. Finish with lemon juice and parsley.
12. Roasted Potatoes: Toss halved potatoes with olive oil, garlic powder, salt, and pepper.
13. Roast at 400°F (200°C) for 20-25 minutes or until golden and crisp.
14. Steamed Asparagus: Steam asparagus for 3-4 minutes until tender-crisp.
15. Toss with butter, salt, and pepper before serving.
16. Assemble & Serve: On a large platter, arrange the lobster tails, scallops, and shrimp. Add roasted potatoes and steamed asparagus on the sides. Drizzle with extra garlic butter and garnish with parsley.

## TIPS FOR SUCCESS

Pat scallops dry to ensure a golden crust.

Don't overcook shrimp -they turn rubbery fast.

Use a broiler-safe pan for the lobster to get that beautiful top char.

Make extra garlic butter for dipping!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/a-luxurious-surf-feast-lobster-shrimp-scallops-with-garlic-butter/>