

## Easy Grilled Lobster Tails in 20 Minutes (Perfect for Date Night!)

Grilled Lobster Tails with Garlic Lemon Butter



OVEN  
450°F

TIME  
20 min

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### INGREDIENTS

4 lobster tails ... cup unsalted butter 3 garlic  
cloves, minced 1 tablespoon lemon juice 1 teaspoon  
paprika  $\frac{1}{2}$  teaspoon black pepper ... teaspoon salt 1  
tablespoon fresh chopped parsley ? Substitutions  
&

### DIRECTIONS

- steps and minimal ingredients. It's quick, luxurious, and incredibly satisfying. Plus, grilling adds a slightly smoky touch that oven-baking just can't match.
- Pair it with a cool drink and a buttery side, and you've got an unforgettable meal.
- ? Ingredients
- 4 lobster tails
- ... cup unsalted butter
- 3 garlic cloves, minced
- 1 tablespoon lemon juice
- 1 teaspoon paprika
- $\frac{1}{2}$  teaspoon black pepper
- ... teaspoon salt
- 1 tablespoon fresh chopped parsley
- ? Substitutions & Notes
- Use ghee or plant-based butter for a dairy-free version.
- Smoked paprika adds a deeper flavor twist.
- A pinch of cayenne or red pepper flakes gives it a kick.
- You can broil the lobster in the oven for 8-10 minutes on high heat.
- ??? How to Grill Lobster Tails
- Prep the : Grill:
- Preheat your grill to high heat (~450°F).
- Butterfly the : Lobster:
- Using kitchen shears, cut down the center of the top shell lengthwise. Pull the shell apart slightly and

gently lift the meat, keeping it attached at the base of the tail. Rest the meat on top of the shell for presentation.

22. Make : Garlic Butter:
23. In a small saucepan, melt the butter over medium heat. Add garlic and sauté for 1 minute. Remove from heat and stir in lemon juice, paprika, salt, and pepper.
24. Brush the garlic butter mixture generously over the exposed lobster meat.
25. Place tails meat-side up on the grill. Cook for 8-10 minutes, basting occasionally with more garlic butter. The meat is done when it's

## SWAPS & NOTES

Butter: Use ghee or plant-based butter for a dairy-free version.

Paprika: Smoked paprika adds a deeper flavor twist.

Add heat: A pinch of cayenne or red pepper flakes gives it a kick.

You can broil the lobster in the oven for 8-10 minutes on high heat. ??? How to Grill Lobster Tails Prep the Grill: Preheat your grill to high heat (~450°F).

## TIPS FOR SUCCESS

Don't overcook: Lobster gets rubbery if left too long-watch closely and remove once just opaque.

Use indirect heat: If your grill runs hot, grill over indirect heat to avoid charring the shell before the meat cooks.

Presentation tip: Nestle the meat atop the opened shell for that restaurant-style look. ?

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

Original recipe: <https://chefmaniac.com/easy-grilled-lobster-tails-in-20-minutes-perfect-for-date-night/>