

## The Ultimate Grilled Lobster and Shrimp: A Simple Garlic Butter Masterpiece

recipe is my secret weapon for creating a five-star restaurant experience right on my patio.



**OVEN**  
**400°F**

**TIME**  
**30 min**

**TEMP**  
**140°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 2 Lobster Tails: Look for cold-water tails if possible, as they tend to have firmer, sweeter meat.
- 1 pound Large Shrimp: Ensure they are peeled and deveined to save yourself a headache at the grill.
- 4 tablespoons Olive Oil: This helps prevent sticking and carries the heat.
- 4 tablespoons Unsalted Butter: Melted and ready to infuse with aromatics.
- 4 cloves Garlic: Minced finely so the flavor distributes evenly.
- 2 tablespoons Fresh Lemon Juice: The acidity is crucial to cut through the richness of the butter.
- 1 tablespoon Fresh Parsley: Chopped for a pop of color and freshness.
- 1 teaspoon Paprika: This provides a beautiful golden-red hue and a hint of earthiness.
- 1/2 teaspoon Salt & Black Pepper: To taste.
- Lemon Wedges: For that final, essential spritz at the table.

### DIRECTIONS

1. Prepare the Seafood: Preheat your grill to medium-high heat (about 400°F). While it warms up, use kitchen shears to cut through the top shell of the lobster tails. Stop at the base of the tail. Gently pull the shell apart and lift the meat upward, resting it on top of the shell. This "piggyback" style looks beautiful and allows the meat to cook evenly. Pat your shrimp dry with paper towels to ensure a good sear.
2. The Garlic Butter Magic: In a small bowl, whisk together the melted butter, olive oil, minced garlic, lemon juice, parsley, paprika, salt, and pepper. This is the liquid gold that makes this dish famous.
3. Marinate and Hit the Grill: Generously brush the lobster meat and the shrimp with the garlic butter mixture. Place the lobster tails on the grill, meat side up. Close the lid and grill for 10-12 minutes. Be sure to baste them once or twice during this window.
4. Add the Shrimp: Because shrimp cook much faster than lobster, add them to the grill during the last 5 minutes of the lobster's cook time. Grill the shrimp for 2-3 minutes per side until they turn opaque and pink.
5. The Grand Finale: Remove everything from the grill and place it on a large platter. Drizzle any remaining butter over the top, garnish with fresh parsley, and serve immediately with plenty of lemon wedges.

### SWAPS & NOTES

The Butter: If you are dairy-free, a high-quality vegan butter

substitute works well here.

Spice it Up: If you like a kick, swap the paprika for smoked paprika or add a pinch of red pepper flakes to the marinade.

The Shrimp: I prefer "Jumbo" (16/20 count) shrimp for the grill

because they are harder to overcook than the smaller varieties.

Prepare the Seafood Preheat your grill to medium-high heat (about 400°F).

### TIPS FOR SUCCESS

**Don't Overcook:** Seafood goes from "perfect" to "rubbery" in about 60 seconds.

**Keep a close eye on the lobster;** it's done when the internal temperature reaches 140°F.

**Clean Grates:** Make sure your grill grates are scrubbed clean and lightly oiled before you start to prevent the delicate seafood from sticking.

**Butter Temperature:** Ensure your butter is melted but not boiling hot when you mix it with the lemon juice, or it may separate.

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

Original recipe: <https://chefmaniac.com/the-ultimate-grilled-lobster-and-shrimp-a-simple-garlic-butter-masterpiece/>