



S I E R R A
GOLD
S E A F O O D

Elegant, tender lobster tails that turn any dinner into a special occasion!

Garlic Butter Lobster Tails with Lemon & Herbs

Ingredients:

- 2 lobster tails
- 4 tbsp unsalted butter, melted
- 3 cloves garlic, minced
- 1 tbsp fresh parsley, chopped
- 1 tsp lemon zest
- 1 tbsp fresh lemon juice
- Salt & freshly cracked pepper
- Lemon wedges for serving

Instructions:

- Preheat oven to 425°F.
- Using kitchen shears, cut the top of the lobster shell lengthwise. Gently lift the meat and rest it on top of the shell.
- Mix melted butter, garlic, parsley, lemon zest, lemon juice, salt, and pepper.
- Spoon generously over the lobster meat.
- Bake 10–12 minutes until opaque and tender.
- Broil 1–2 minutes for a lightly golden finish.
- Serve with roasted asparagus or creamy mashed potatoes.