

Broiled Lobster Tails for Two – Easy Recipe

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Looking to make a restaurant-quality lobster dinner at home? These **broiled lobster tails** are simple, elegant, and full of flavor. With **butter, lemon, white wine, and a silky pan sauce**, this recipe is perfect for any special occasion—or just a treat-yourself night.

Even if you've never cooked lobster before, this method is easy to follow and yields a beautifully tender, juicy lobster tail every time. By propping the meat on top of the shell and broiling just long enough, you get a gorgeous presentation and maximum flavor with minimal effort. This is a recipe that feels fancy but doesn't require hours in the kitchen.

Things to know about this Broiled Lobster Tails for Two – Easy Recipe

- **Lobster tails cook quickly** – 6–8 minutes is usually enough for 4 oz tails; overcooking will make them tough.
- **Pan sauce tip:** Let the butter and wine emulsify after broiling for a silky, rich sauce.
- **Make it fancy:** Garnish with fresh herbs like parsley or chives for a beautiful presentation.
- **Scaling up:** This recipe can easily be doubled or tripled for a larger dinner party.

• **Tips & Variations**

- Serve with pasta, roasted vegetables, or a simple salad.
- Garnish with lemon wedges for extra brightness.
- Perfect for **date nights, celebrations, or a special weeknight dinner.**
- Ready to complete your seafood dinner? Try pairing this broiled lobster with:
 - creamy leeks, peas and asparagus risotto—the perfect pasta side for buttery lobster sauce
 - Italian Roasted potatoes – add color and crunch to your plate
 - Homemade classic Italian tiramisu – creamy comfort to elevate your meal

Don't forget to **save this recipe for your next special dinner night !!**





Ingredients (for 2 lobster tails)

- 2 lobster tails (4 oz each)
- 3 tbsp butter
- $\frac{1}{4}$ cup white wine
- 1 lemon sliced
- Salt, to taste
- Black pepper, to taste

- Paprika (optional)

Instructions

1. **Preheat the broiler**, rack about 6 inches from the heat.
2. Add **butter, lemon slices and white wine** to a broiler-safe pan.
3. **Prep the lobster tails:**
 - Cut down the center of the shell with sharp kitchen shears, or knife. Cut away the legs from underneath
 - Loosen the meat away from the shell with your finger and lift it up, resting it on top of the shell to prop it up.
4. **Season** with salt, pepper, and paprika if using.
5. **Place lobster over butter, lemons and wine** in the pan.
6. **Broil 6–8 minutes** until the meat is opaque and lightly golden (internal temp ~140–145°F).
7. **Remove lobster**, return the pan back to the oven let pan sauce emulsify, about 5-7 minutes and spoon over before serving.