DAVE'S LOBSTER BAKE RECIPE

Dave's Fish Market • 685 Plains Rd E, Burlington

INGREDIENTS

- Lobster Tails
- Garlic Butter
- Bread Crumbs



DIRECTIONS

- 1. Thaw out Lobster(s) and cut Lobster in half lengthwise.
- 2. Pull out the meat and return to shell.
- 3. Melt garlic butter in saucepan.
- 4. Brush garlic butter over Lobster meat and top with bread crumbs over Lobster meat.
- 5. Sprinkle remaining garlic butter on top of Lobster meat making sure not to knock off bread crumbs.
- 6. Preheat oven to 400°F.
- 7. Place open tray or casserole dish, meat side up/shell down.

Depending on size cook for:

- 8-9 oz. for 15 minutes
- 20 oz. for 20 minutes