



Lobster Fries

NEW

Extra Crispy Seashore Seasoned Fries
Topped with Garlic & Herb Lobster Tails

INGREDIENTS

- 2 Lobster tails
- 1 cup butter
- 1 tbsp Dill, chopped
- 1 tbsp Parsley, chopped
- 3 cloves Garlic, minced
- 1 Lemon
- 6 oz Lamb Weston Seasoned™ Seashore-Style™ Chef Cut Skin-On (SS101)
- 1 oz Aioli

DIRECTIONS

1. Cut lobster tails down the center and press open.
2. Season with salt and pepper and grill cut side down for 5 minutes.
3. Melt butter and add in garlic, herbs, and lemon.
4. Flip lobster after 5 minutes and brush with butter. Cook another 2-3 minutes until cooked to desired temperature.
5. Cook fries to manufacturer's specifications.
6. Top hot fries with lobster tails, drizzle with aioli, and serve with herbed butter.

Yield

- 1 portion