
LEWES OYSTER HOUSE

DELAWARE LOBSTER ROLL

Chef Sean's recipe for the perfect lobster roll!

SERVES 4

INGREDIENTS

For the Lobster Roll:

1/2 pound butter
1 pound lobster meat (knuckle and claw),
cleaned and cooked
4 each split-top buns

For the Dressing:

1/4 cup mayo
2 tablespoon scallion, green parts only,
thinly sliced
1/4 cup celery, peeled and minced
1 tablespoon tarragon, chopped
1 tablespoon lemon juice
1 teaspoon lemon zest
salt, to taste
pepper, to taste

For Garnish:

Maldon sea salt, to taste
1 tablespoon parsley, chopped
1 lemon, cut into wedges

INSTRUCTIONS

To Make the Dressing:

1. In a small bowl, combine all dressing ingredients. Taste and adjust seasoning if needed. Set aside.

To Make the Lobster:

1. In a small pot over low heat, melt the butter.
2. Add the lobster meat and gently warm it through in the butter—do not let it simmer.
3. Once warmed, use a slotted spoon to transfer the lobster to a mixing bowl. Reserve the lobster butter.
4. Add the prepared dressing to the lobster and gently toss to combine. Taste and adjust seasoning with more lemon or salt, if needed.

Assemble the Lobster Rolls:

1. Heat a flat-top, pan, or grill over medium heat.
 2. Brush the split-top buns generously with the reserved lobster butter.
 3. Toast the buns until golden and crisp on the outside, keeping the insides soft.
 4. Fill each bun with the lobster mixture. Garnish with chopped parsley, a sprinkle of Maldon sea salt, and a lemon wedge.
 5. Serve immediately and enjoy!
-