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## Lobster Roll



### Butter Hot Dog Buns

This tasty New England favorite comes straight to your kitchen. Our butter bun is lightly toasted with warm butter and filled with a mix of lobster, celery and onion. We complete our creation by adding sweet Bibb lettuce. Great for a backyard party!

**Total Time:**

10

MIN

**Number of Ingredients:**

10

**Servings:**

4

**Level:**

Medium

**Ingredients:**

4 Nature's Own Butter Hotdog Buns

12 ounces Langostino lobster meat or traditional Maine lobster meat

2 cups shredded Boston Bibb/Butter lettuce

1/4 cup mayonnaise

1/4 cup diced onion

1/4 cup diced celery

1/4 cup melted butter

2 teaspoons lemon juice

dash celery seed and black pepper

**Instructions:**

Preheat oven to 350.

Drain lobster meat of all water.

Toss lobster with lemon juice, mayonnaise, celery and onion.

Brush inside of buns with melted butter and lightly toast in the oven for 1-3 minutes

Fill bun with shredded lettuce, then top with lobster salad.

Season with a dash of celery seed and black pepper and serve.

**Cooks Notes:**

For a more cost efficient version you can use imitation crab.

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**Source URL:** <https://www.naturesownbread.com/recipe/lobster-roll>