

# DINNER

**Tuesday  
May 21, 2019**

Happy Birthday Courtney!  
Happy Anniversary Jason & Sadiel!  
Happy 53rd Anniversary to the Stablis!!

## THE RAW BAR \*

**Kumamoto ~ humboldt, california**  
**Malpeque ~ prince edward island canada**  
**St. Simon ~ new brunswick, canada**  
dozen or more - 3.00 ea, 11 or fewer - 3.25 ea

**Fanny Bay ~ british columbia, canada**  
**Chelsea Gem ~ eld inlet, washington**  
**Quilcene ~ hood canal, washington**  
dozen or more - 2.75 ea, 11 or fewer - 3.00 ea  
lemon, wycy cocktail sauce, mignonette  
freshly grated horseradish, or try  
chef kev's "hey mon that's hot" sauce

## DOCKSIDE\*

These fish are served grilled.  
Please choose 1 or 2 sauces and  
1 extra rigging from the list below.

**King Salmon ~ Santa Cruz, California**  
29.00

**Swordfish ~ San Francisco, California**  
28.00

**Halibut ~ Half Moon Bay, California**  
29.00

**Mahi Mahi ~ San Clemente, Ecuador**  
28.00

**Pink Grouper ~ Auckland, New Zealand**  
28.00

**Yellowfin Tuna ~ Honolulu, Hawaii**  
29.00

**Rainbow Trout ~ Boise, Idaho**  
26.00

**Dayboat Scallops ~ Barnegat Light, NJ**  
29.00

**Pink Hopper Prawns ~ Apalachicola, FL**  
28.00

stone ground mustard & dill \*  
citrus scallion butter ~ wycy tartar\*  
ginger, soy & sesame ~ lemon aioli\*  
creamy wasabi\* ~ creole remoulade\*  
romesco ~ indonesian peanut  
additional sauces 2.00

These fish can also be prepared:  
blackened ~ our special cajun spice rub  
sautéed ~ garlic, white wine & butter  
sautéed ~ lemon, capers, dill & butter

## EXTRA RIGGING

**Mushroom Rice Pilaf**  
**Steamed Jasmine Rice**  
scallions  
**Polenta Fries**  
lemon aioli\*  
**Regatta Fries**  
garlic, parsley, wycy seasoned salt  
**Potato Purée & Chives**  
**Potato, Jalapeño & Cheddar Gratin**  
**Marinated Roasted Red & Gold Beets**  
lemon-caper vinaigrette  
**Sautéed Spinach & Garlic**  
**Brentwood Blue Lake Green Beans**  
lemon, hazelnut butter  
**Grilled Salinas Asparagus**  
extra virgin olive oil, balsamic syrup  
5.00

The Finest and Freshest from the Sea

# WALNUT Creek YACHT CLUB

## STARTING LINE

### Grilled Octopus

pickled fennel & marble potato salad  
roasted garlic - pimenton aioli, black olive tapenade  
14.00

### Dungeness Crab Cakes

shaved asparagus & fennel salad  
pink peppercorn, shallot & dill dressing  
meyer lemon - horseradish sauce  
16.00

### Ahi Tuna\* & Sesame Noodle Salad

yellowfin tuna spice rub, seared rare  
pickled daikon & carrots, crispy shallots  
peanuts, mint, sweet chili sauce  
14.00

### Monterey Bay Calamari

fried, cajun spices, onion, creole remoulade\*  
14.00

### Fish Tacos – Mahi Mahi

battered or grilled, shaved red cabbage  
cilantro & cumin cream, avocado salsa  
14.00

### Maine Lobster Mac & Cheese Gratin

wycy prepared maine lobster meat  
emmental & smoked provolone cheese sauce  
crispy garlic & parmesan bread crumbs  
28.00

## DOWNWIND

### Octopus, Prawn & Scallop Risotto

crimini mushrooms, fava beans, english peas  
lemon, mint, parmesan & crispy jamon serrano  
30.00

### Gumbo Ya Ya

spicy stew of prawns, chicken breast, rock cod  
andouille sausage, okra, tomatoes, onions, peppers  
cajun spices, white rice, garlic - cheddar cheese toast  
30.00

### Pink Grouper & Green Coconut Curry

zucchini, thai eggplant, sweet potato, jasmine rice  
micro cilantro, cashews, crispy shallots, toasted garlic  
30.00

### Whole Maine Lobster, Dungeness Crab, Whole Fish Dinners or Surf & Turf Platters

#### Please order 24 hrs in advance

large sizes available, can be served family style  
ask for details market price per lb

### WCCY Fish'n'Chips

today's fish: blackgill rockfish  
anchor steam beer batter, wycy tartar sauce\*  
regatta fries, wycy coleslaw  
18.00

## TERRA FIRMA

### Golden Gate Natural Black Angus New York Steak\*

10 oz, caramelized onions & fennel, blue cheese butter  
polenta fries, sautéed spinach & garlic  
37.00

### Mary's Free Range Chicken Breast

pan roasted, toasted orzo, spinach, mushrooms  
roasted garlic, leek & parmesan cream, romesco sauce  
28.00

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs, may increase your risk of foodborne  
illness, especially in children, the elderly or  
if you have certain medical conditions.

A smooth sea never made a good sailor.  
~ Franklin D. Roosevelt

## CHOWDER / SOUP

### WCCY Topneck Clam Chowder

new england style, bacon, potato, cream  
cup 9.00 / bowl 12.00

### West Indian "Pepperpot"

fish, prawns, chicken, tomato, lime  
spicy caribbean kick  
cup 8.00 / bowl 11.00

### Red Bell Pepper, Poblano & Tomato Soup

cheddar cheese straw, cilantro crema  
cup 7.00 / bowl 10.00

## SEAFOOD COCKTAILS

### Pink Hopper Prawns

1/4 lb, chilled, pickled onions  
cocktail sauce  
16.00

### Hawaiian Albacore Ceviche

tomatillo-avocado salsa, leche de tigre  
cucumber, red onion, crispy plantain  
10.00

### La Playa

scallop, prawns, calamari, rock cod  
jicama, crispy tortilla strips, avocado  
la playa dressing  
16.00

## STEAMERS 1lb

with grilled acme levain bread

### Manila Clams

totten inlet, washington  
17.00

### Mussels

salt spring island, british columbia  
16.00

white wine, garlic, parsley, lemon, butter  
or  
spanish chorizo, fennel, tomato, red wine  
crispy garlic bread crumbs

## SALAD

### WCCY Seafood Louie

iceberg lettuce, cucumbers, egg  
red onion, radish, vine ripe tomato  
avocado, our louie dressing\*  
pink hopper prawns - 25.00  
dungeness rock crab - 28.00  
fort bragg bay shrimp - 23.00

### Smoked Trout & Sky Hill Farms Goat Cheese

hazelnut crumbed, arugula, shaved fennel  
red onion, orange-sherry vinaigrette  
14.00

### WCCY Caesar

romaine hearts, parmigiano reggiano  
garlic crostini, caesar dressing \*  
10.00

### Joe's

organic salad leaves  
dijon-red wine vinaigrette  
8.00  
plus fennel, radish, red onion, cucumber  
add 2.00  
plus pt reyes farmstead blue cheese  
add 3.00

### Iceberg Wedge

crispy onion, bacon  
spiced pecans, roasted red peppers  
spicy buttermilk-tabasco dressing\*  
10.00



1999- 2018



Winner  
2012 - 2016



2005 - 2018

## About Us

### The Restaurant

Ellen McCarty and Kevin Weinberg opened Walnut Creek Yacht Club in May of 1997 with the mission of bringing the finest and freshest from the sea to Walnut Creek. Why do we call ourselves a yacht club? Because we want to bring the atmosphere of a day on the Bay to landlocked Walnut Creek. We want our guests to feel comfortable, relaxed, and welcomed. All of our guests are instantly members of our Club! No sponsorship required, you are already a member. Don't forget to join our Loyalty program, become a card carrying member, and start collecting your points and awards now. Ask your server to explain the details or check for more information on our website, wcy.net.

Our décor includes many beautiful nautical touches: teak, mahogany, stainless steel, and even an authentic jib which was a gift to Kevin from the America's Cup 2003 & 2007 Winner, Team Alinghi. We have been voted Best Seafood Restaurant in the East Bay by Diablo Magazine for 16 years, and received numerous other awards, including Best Chef, Best Bartender, Best Craft Cocktails and Best Sommelier.

### The Menu

Our seafood is supplied exclusively by Osprey Seafood Company, which is recognized as the top seafood purveyor in the Bay Area. Our relationship with Osprey is more than just business: Kevin's brother-in-law, Mike Weinberg-Lynn, owns Osprey. This relationship, coupled with our high standards and care, guarantees our guests the kind of high-quality seafood for which the San Francisco Bay Area is famous. When we say "fresh", we really mean it. Our seafood has never been frozen, either in shipping or processing. When we receive it each morning, we keep it in its pristine state with very careful handling. After we portion it, we keep it packed in crushed ice until we are ready to cook it for you. Please accept our apologies if we run out of your choice. Some items' availability are controlled by restrictions for sustainable fisheries, and of course by Mother Nature. Our non-seafood items are also from suppliers who are top in their fields. Our house bread is Acme Levain and is made for us by Acme Bread Company. The beef for our burger and steak is Certified Black Angus, it is brought to us by Golden Gate Meats from Derek Kampfe's 18,000 acre ranch south of Billings, Montana. Their Never Ever program means it is 100% hormone and antibiotic free, and is one of the few ranches in the country that practices sustainable stewardship of their land, and caring animal husbandry. Our chicken is Mary's Free Range Chicken from the Pittman family farm in the San Joaquin valley. They are also hormone and antibiotic free. Our produce is all hand picked and delivered by Joe Rubino and family, a second generation Contra Costa County grower and purveyor. Our eggs are all from cage free, free range chickens from Great Valley poultry in Modesto. Our ice cream is from a small, top quality producer, The Latest Scoop, in Berkeley. Ninety-nine percent of our menu is made in house, from our WCYC Clam Chowder, which is already justly famous, to our mayonnaise, salad dressings, sauces for the fish, and all of our desserts. The quality of our products speaks for us. We think carefully about everything we serve and from whom we buy. We are transfat free, and we fry either in olive oil or canola oil only. We are also high fructose-corn syrup free. Our sodas are all natural and made from pure cane sugar, and even our ketchup is organic.

### The Wine List

We have received the Wine Spectator Award every year from 2005-2016. Our sommelier and co-owner, Ellen, has hand-picked every selection on our list, which changes frequently in order to include new discoveries. We are grateful to all of the wineries that produce the wines on our list, but especially to the many small wineries, both locally and abroad, who trust us with their creative efforts. The staff regularly tastes the wines on the list, and is happy to make suggestions if you so desire.

### The Bar

We have a full bar, and we pour a premium well. We have a fine selection of single malt scotches, and a super lineup of top-notch rums from around the world. Remember, rum is every sailor's choice! We have six great, fresh beers on tap and close to twenty wines by the glass. Our bartenders are creative, charming, and professional, and are ready to shake you a fabulous martini, a delicious margarita or mai tai, or to create for you your own unique concoction. We also offer a great cocktail list with many of our award winning drinks. Our bar is a great place to tie up and have a drink and some oysters or a full meal. The entire menu is available at the bar at lunch and dinner.

### The Market

Our market offers you the opportunity to bring our top-grade Osprey seafood home. If you would like to pick up some of our pristine seafood and homemade sauces to take home with you, just let your server know. We will have it ready for you when you are on your homeward course. Or, phone ahead and we will have it ready for you to pick up. Please do not hesitate to ask if we can get you something that you do not see listed on our market board. We'll do our best to fill your special requests.

**Do you need to say,  
"Thank you" " Congratulations" " Happy Birthday" or "Happy Anniversary"?**  
**WCYC Gift Cards**  
**are a great way to say it... just ask your server.**



**Check us out on the web at wcy.net**  
**Keep up with the very latest by following us on twitter and facebook -**  
**just go to our website and click the facebook/twitter tab.**

The Walnut Creek Yacht Club is perfect for your next special occasion.  
Whether it is large or small, we can accommodate your crew.  
We're a great place for a business meeting,  
rehearsal dinner, birthday party or product launch.  
Go to our website and click on the banquets tab for more information.

Please observe the no-wake zone while coming or going from our dock.  
**Eat Fish Live Longer!**

1555 Bonanza Street \ Walnut Creek, CA 94596 \ Tel: 925 944 FISH \ Fax: 925 944 3405  
We accept VISA \ Mastercard \ Amex \ No personal checks