

# LUNCH

**Tuesday  
June 11, 2019**

## 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 ~ baynes sound, british columbia**  
**Chelsea Gem ~ eld inlet, washington**  
**Quilcene ~ hood canal, washington**  
 dozen or more - 2.75 ea, 11 or fewer - 3.00 ea

lemon, wcyC 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.

**Swordfish ~ Honolulu, Hawaii**  
28.00

**Halibut ~ San Francisco, California**  
29.00

**King Salmon ~ Bodega Bay, California**  
28.00

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

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

**Yellowfin Tuna ~ Honolulu, Hawaii**  
29.00

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

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

**Rainbow Trout ~ Boise, Idaho**  
25.00

stone ground mustard & dill \*  
 citrus scallion butter ~ wcyC 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, wcyC seasoned salt

**Potato Purée & Chives**

**Potato, Jalapeño & Cheddar Gratin**

**Marinated Roasted Red & Gold Beets**  
 lemon-caper vinaigrette

**Sautéed Spinach & Garlic**

**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

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

## DOWNWIND

### 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

### 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  
29.00

### WCYC Fish'n'Chips

today's fish: atlantic cod  
 anchor steam beer batter, wcyC tartar sauce\*  
 regatta fries, wcyC coleslaw\*  
18.00

## SANDWICHES

all sandwiches come with wcyC coleslaw\* and your choice  
 of regatta fries, wcyC spiced waffle chips, or our red potato  
 salad. Add a cup of soup or chowder \$5.00

### Maine Lobster Roll

buttered & toasted acme roll  
 wcyC prepared maine lobster meat  
 regatta fries, wcyC coleslaw\*  
 cold in wcyC mayonnaise\* or warm in melted butter  
30.00

### Pacific Albacore Tuna Melt\*

our albacore confit salad, toasted acme sourdough bread  
 melted sierra jack cheese  
14.00

### Fried Mary's Free Range Chicken Breast Sandwich

toasted ciabatta roll, arugula, red onion, pickle  
 blue cheese, sweet & spicy honey mustard  
14.00

### Idaho Trout BLT Sandwich

ciabatta roll, honey-cured bacon, lettuce, tomato  
 wcyC mayonnaise\*  
12.00

### 1/2 lb Natural Black Angus Beef Burger\*

toasted acme pain de mie bun, lettuce, tomato, red onion  
 our special burger sauce\*  
14.00  
 add cheese 2.00 add honey-cured bacon 2.00

\*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.

Set your course by the stars, not by the  
 lights of every passing ship.  
 ~General Omar Bradley

## CHOWDER / SOUP

### WCYC 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

### Asparagus & Wasabi Vichyssoise Soup

crispy peas, crème fraiche, leek ash  
 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

### WCYC Seafood Louie

iceberg lettuce, cucumbers, egg  
 red onion, radish, tomato  
 avocado, our louie dressing\*  
 pink hopper prawns - 25.00  
 dungeness 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

### WCYC 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, wcytc.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 Kampfes 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 practice 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 received Wine Spectator Awards every year from 2005-2014. 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 topnotch 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 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 wcytc.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!**