Hello WCYC Loyalty Members and Friends

Thank you for checking in to see what's going on here at WCYC!

At the time of the mandated closure of our dining room in March, we quickly started offering soups and chowder and DIY cocktails for pick up. As the weeks and months have gone by we have been able to pivot and we now offer almost our whole full menu for pick up.

The Oyster bar is also ready for you to enjoy at home!

In addition, we are offering the entire winelist at 20% off. We offer growlers of our draft beer, bottles of beer and some of our fantastic, award-winning cocktails which are already mixed and ready for you to take home and enjoy. We include ice, garnish, instructions and WCYC cocktail napkins with your cocktails, so that you can recreate the (almost) exact experience at home!

We also now offer you the ease of ordering online with ChowNow. Click the order Order Online button on the website homepage. Its super easy and you can even order delivery from there.

The pick up days and times for our chowder, soups, cocktails and other menu items are Monday through Saturday from 11:30 am-9 pm, in the parking lot for curbside - contactless pick up entrance off of Locust street. You can also pick up at our front door - please specify which entrance you prefer. There is also a designated curbside pick parking space which is 3 spaces down Bonanza Street from our front door. There are also 3 more designated curbside pick up spaces across the street and at the corner of Locust and Cypress.

If you call in your order to us, we are doing prepayment by credit card so that you will be able to come by, pick up your order, and go. We are available to take orders starting at 11 am on the phone. Pre order and schedule a pickup later in the day or the following day, and we will have your order ready.

Give us a call at (925) 944-FISH to place your order or try us at ChowNow and order online from our website.
The Finest and Freshest from the Sea

Walnut Creek Yacht Club

Pick Up Menu

Saturday
October 10, 2020

THE RAW BAR *

Kumomoto
humboldt, california

St. Simon
new brunswick, canada
dozens or more - 3.25 ea, 11 or fewer - 3.50 ea

Pickering
pickering passage, Washington
dozens or more - 3.00 ea, 11 or fewer - 3.25 ea

lemon, wcyc cocktail sauce, mignonette
fresly grated horseradish
or try
chef kev's “hey mon that's hot” sauce

CHOWDER & SOUP

Hot or Cold

WCYC Topneck Clam Chowder
new england style, bacon, potato, cream
cup 9.00 / bowl 12.00 / quart 26.00

West Indian “Peppertol”
fish, prawns, chicken, tomato, lime
spicy caribbean kick
cup 8.00 / bowl 11.00 / quart 25.00

Carrot & Ginger Soup
cocoanut milk, basil oil, crispy shallots
cup 7.00 / bowl 10.00 / quart 24.00

STARTING LINE

La Playa Seafood Cocktail
callop, prawns, calamari, rock cod
jicama, crispy tortilla strips, avocado
la playa dressing
17.00

Pink Hopper Prawn Cocktail
1/4 lb, chilled, wcyc spice, cocktail sauce
16.00

Fish Tacos – MahiMahi
battered or grilled, shaved red cabbage
cilantro & cumin cream, avocado salsa
14.00

Maine Rock Crab Cakes
walnut-pimenton aioli
roasted pear, fennel & arugula salad
preserved lemon-pear vinaigrette
18.00

Maine Lobster Mac & Cheese Gratin
maine lobster meat, emmental, sierra jack
& smoked provolone cheese sauce
24.00

Monterey Bay Calamari
fried, cajun spices, onion, creole remoulade*
15.00

*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.

STEAMERS 1lb

with grilled acme levainih bread

Manila Clams
edl inlet, washington
18.00

or

Mussels
salt spring island, british columbia
17.00

white wine, garlic, parsley, lemon, butter
or
red wine, fennel, tomato, bacon
cripsy garlic bread crumbs

LINGUINE & CLAMS

white sauce
manila clams, white wine, cream
oregano, garlic, parsley
25.00

SALADS

WCYC Louie
iceberg lettuce, cucumbers, egg
red onion, radish, tomato, avocado
our louie dressing* on the side
14.00

WCYC Caesar
romaine hearts, Parmigiano reggiano
garlic crostini, caesar dressing*
16.00

Joe’s Salad
organic salad leaves, fennel
radish, red onion, cucumber, tomato
bacon, balsamic - dijon vinaigrette
10.00

plus pt reyes farmstead blue cheese add 2.00

Iceberg Wedge
creepy onion, bacon
spiced pecans, roasted red peppers
spicy buttermilk-tabasco dressing*
10.00

add to any salad
chilled pink hopper prawns 4 oz - 14.00
maine rock crab meat 4 oz –18.00
grilled lemon & herb chicken thigh - 10.00

Smoked Trout & Sky Hill Farms Goat Cheese
hazelnut crumb, spinach, shaved fennel
red onion, orange-sherry vinaigrette
14.00

Hark, now hear the sailors cry
Smell the sea and feel the sky
Let your soul and spirit fly
Into the mystic

Van Morrison

WCYC Louie

WCYC Caesar

Joe’s Salad

Iceberg Wedge

Smoked Trout & Sky Hill Farms Goat Cheese
DOCKSIDE*

These fish are served grilled, please choose sauce & one extra rigging from the list below.

Rainbow Trout ~ Boise, Idaho 26.00
Halibut ~ San Francisco, California 29.00
Yellowfin Tuna ~ Honolulu, Hawaii 30.00
Mahi Mahi ~ Tamarindo, Costa Rica 28.00
King Salmon ~ Bodega Bay, California 28.00
Pink Hopper Prawns ~ Apalachicola, FL 28.00
Dayboat Scallops ~ Damariscotta, Maine 29.00
Swordfish ~ Santa Barbara, California 28.00

sweet & spicy mustard* - citrus scallion butter
wyc tartar* - ginger, soy & sesame
wyc lemon aioli* - creamy wasabi*

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

EXTRA RIGGING

Roasted Brussels Sprouts
Polenta Fries lemon aioli*
Mushroom Rice Pilaf
Steamed Jasmine Rice scallions
Regatta Fries garlic, parsley, wcyc seasoned salt
Potato Purée & Chives
Sautéed Spinach & Garlic 5.00

The Finest and Freshest from the Sea

WALNUT CREEK YACHT CLUB

DOCKSIDE*

WYC Fish‘n’Chips today’s fish: local ling cod anchor steam beer batter, wcyc tartar sauce*
regatta fries, wcyc coleslaw*
> please note in order for them to be crispy we will not fry them until you arrive for your pick up thank you for your patience<
18.00

Gumbo Ya Ya
spicy stew of pink hopper prawns, chicken, andouille sausage okra, tomatoes onions peppers, cajun spices, white rice garlic cheese toast 29.00

Hopper Prawn & Red Coconut Curry
thai eggplant, red bell pepper, sweet potato, jasmine rice cashews, crispy shallots, toasted garlic 30.00

Sesame Seed Crusted Yellowfin
seared, garlic rice, pickled green papaya, mint & peanut salad papaya-sweet chile sauce 32.00

Whole Maine Lobster
grilled or boiled choice of two extra rigging lemon & drawn butter market price per lb please order 24 hours in advance

*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.
**BOTTLED BEER**

<table>
<thead>
<tr>
<th>Type</th>
<th>Beer Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Imported</td>
<td>Heineken (Holland)</td>
<td>7.00</td>
</tr>
<tr>
<td></td>
<td>Amstel Light (Holland)</td>
<td>7.00</td>
</tr>
<tr>
<td></td>
<td>Guinness (Ireland - can)</td>
<td>7.00</td>
</tr>
<tr>
<td></td>
<td>Sol (Mexico)</td>
<td>7.00</td>
</tr>
<tr>
<td></td>
<td>Clausthaler Non Alcoholic (Germany)</td>
<td>5.00</td>
</tr>
<tr>
<td>Domestic</td>
<td>Coors Light (Golden, Colorado)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Brew Free or Die IPA [21st Amendment St., CA - can]</td>
<td>6.00</td>
</tr>
<tr>
<td></td>
<td>Old #38 Stout, North Coast Brewing [Fort Bragg, CA]</td>
<td>7.00</td>
</tr>
<tr>
<td>Large Format</td>
<td>Hoppy Salvation IPA, Eight Bridges Brewing (Livermore)</td>
<td>10.00</td>
</tr>
<tr>
<td></td>
<td>Hefe D Hefeweizen, Alameda Brewing Co (Alameda, CA 16 oz can)</td>
<td>10.00</td>
</tr>
<tr>
<td></td>
<td>Golden State Mighty Dry Cider (Sebastopol, CA 16 oz can)</td>
<td>7.00</td>
</tr>
</tbody>
</table>

**DRAFT BEER**

**Bring your own Growler**

- Anchor Steam, Anchor Brewing Company (San Francisco)
- Scrimshaw Pilsner, North Coast Brewing (Fort Bragg)
- Final Hopdown, Eight Bridges Brewing (Livermore)
- KSA Kolsch Style Ale, Fort Point Beer Company (San Francisco)
- Cool Kids Juicy IPA, Calicraft Brewing (Walnut Creek)
- Laguna Baja Dark Lager, North Coast Brewing (Fort Bragg)

---

**WINES**

**Sparkling**

- Laurent Perrier Brut Cuveé, France NV 187ml 17
- Laurent Perrier Brut Cuveé, France NV 375ml 32

**Any wine on our list**

**Order for Pick Up**

**20% off**

Click on the link

**WICYC Wine List**
on the home page

---

**Ellen’s Wine Find**

Get a can in your hand. Perfect for on-the-go

- Farmstrong Field Rose 375 ml
- Farmstrong Field White 375 ml
- Nomadica Sparkling Rosé 250 ml

6 ea or 30 for a six pack - mix and match

**Take Away Only**

---

**WCYC Cocktail Favorites**

Our Award Winning Cocktails are now To Go!

**Mai Tai circa 1944**

cruzan spiced rum, appleton reserve rum, orgeat
ferrand dry orange curacao, lime juice

**Zentini**
gruven vodka, lime juice, fresh mint, ginger syrup
2 cocktails in a bottle 20.00

**Cielo Rosso**
skyy citrus vodka, campari, fresh basil
grapefruit juice, lemon juice, simple syrup
2 cocktails in a bottle 20.00

**Latini**
agaveles blanco tequila, chile-citrus syrup
lime juice, tajin rimmed glass
2 cocktails in a bottle 20.00

all cocktails come with ice, garnish
wcyc cocktail napkins and instructions
All of our desserts and sauces are made in house except for our ice cream, which is made by The Latest Scoop, in Berkeley. Following each dessert, Ellen has made a suggestion for an after dinner drink to accompany your selection.

WCYC Dessert Favorites

TCHO Triple Chocolate Brownie
salted peanut butter-caramel sauce, roasted peanuts, vanilla ice cream
9.00

Singing Dog Vanilla Bean Crème Brûlée
9.00

Box of Leonidas Belgian Chocolates
[For those going to the theater. Or not.] 12.00

Fall Desserts

Spiced Pumpkin Cheesecake
gingersnap crust, bourbon-maple crème anglaise
9.00

Bartlett Pear & Spiced Oatmeal Walnut Crumble
vanilla bean ice cream
9.00

Chocolate Banana Bread Pudding
candied walnuts, rum toffee sauce, cinnamon ice cream
9.00

Spanish Cheese Plate
Plaza Mayor Iberico (sheep & cows milk) & Valdon (blue)
candied walnuts, membrillo (quince paste)
wycy spice crackers
15.00

Liquid Desserts

La Vida Mocha
kahlua, agaveles blanco tequila, coffee chocolate ice cream, vanilla sauce
11.00

Pasha
 selvarey cacao rum, cruzan rum, coconut syrup, vanilla ice cream, chocolate sauce, grated nutmeg
11.00

WCYC Gift Cards
are available in any denomination. They’re great for a thank you, birthday, or holiday gift. Don’t forget to sign up to become a Loyalty Card member! Ask your server how and get your points today. Every month you will receive our email newsletter The Scuttlebutt, for members only.
## The Finest and Freshest from the Sea

**WALNUT CREEK YACHT CLUB**

RESTAURANT  BAR  SEAFOOD MARKET

The ONLY Destination for Fresh Seafood

---

### Family Meals & Special Events

24 Hour Pre Order

<table>
<thead>
<tr>
<th>Item</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mussels Madness</strong></td>
<td>(Serves 4 – 6 people)</td>
</tr>
<tr>
<td><strong>Acme Levain Bread</strong></td>
<td></td>
</tr>
<tr>
<td><strong>A Salad of Organic Greens</strong></td>
<td>cucumber, tomato, red onion, radish, balsamic-dijon vinaigrette</td>
</tr>
<tr>
<td><strong>5 lbs Washington Blue Mussels</strong></td>
<td>steamed with: white wine, garlic, parsley, lemon, butter or red wine, fennel, tomato, bacon</td>
</tr>
<tr>
<td><strong>Regatta Fries</strong></td>
<td></td>
</tr>
<tr>
<td><strong>3 Mayonnaises</strong></td>
<td>curry, lemon aioli, smoked paprika</td>
</tr>
<tr>
<td><strong>Singing Dog Vanilla Bean Crème Brûlée</strong></td>
<td>125.00</td>
</tr>
</tbody>
</table>

| **Got Yeast?** We do                                       |                                                                                             |
| Instant Yeast 1lb                                         | 8.00                                                                                       |

| **U-Peel 'Em Prawn Boil**                                  | (Serves 4 – 6 people)                                                                      |
| **Acme Garlic – Parmesan Bread**                           |                                                                                             |
| **Iceberg Wedge Salad**                                    | crispy onion, bacon, spiced pecans, roasted red peppers blue cheese dressing, crumbled blue cheese |
| **Gulf Prawn Boil in a Bag**                               | 3 lbs, prawns, andouille sausage, corn on the cob, red potatoes, lemons, wcyc boil spice mix paper for the table cooking instructions included (Please let us know if you would like it spicy. We can do that.) cocktail sauce, creole remoulade, lemon aioli |
| **Singing Dog Vanilla Bean Crème Brûlée**                 | 175.00                                                                                     |

---

*Got Yeast? We do*

**Instant Yeast 1lb**

**8.00**
Gift cards and WCYC merchandise are available for purchase on our website. We will mail these items anywhere you choose - to you, to your friends or family, or to your office. Or, please feel free to pick up any of these items in person when you come by for your to go order.

If you are not yet a WCYC Loyalty Member, please sign up on our website or in person at WCYC so that you can earn Loyalty Points on all of your WCYC purchases. When you sign up, you will also receive our monthly newsletter, The Scuttlebutt, in which you will learn about our special events, menu changes, and other news. It's always a fun read!

<table>
<thead>
<tr>
<th>WCYC GEAR</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Adult Tee Shirt (white)</td>
<td>15.00</td>
</tr>
<tr>
<td>Long Sleeve T Shirt (grey/white)</td>
<td>20.00</td>
</tr>
<tr>
<td>Kid’s Tee Shirt</td>
<td>15.00</td>
</tr>
<tr>
<td>Baby Tee Shirt</td>
<td>10.00</td>
</tr>
<tr>
<td>Baby Onesie</td>
<td>15.00</td>
</tr>
<tr>
<td>Baseball Hat (Two tone or White)</td>
<td>15.00</td>
</tr>
<tr>
<td>WCYC Canvas Tote Bag</td>
<td>22.00</td>
</tr>
<tr>
<td>Cotton Polo Shirt</td>
<td>32.00</td>
</tr>
<tr>
<td>Adult Hoody Sweatshirt (grey/white)</td>
<td>45.00</td>
</tr>
<tr>
<td>Adult Crewneck Sweatshirt (grey)</td>
<td>28.00</td>
</tr>
<tr>
<td>Kids Sweatshirt</td>
<td>26.00</td>
</tr>
<tr>
<td>Button-Down Dress Shirt</td>
<td>35.00</td>
</tr>
<tr>
<td>Chef Kev’s Habanero Hot Sauce</td>
<td>8.00</td>
</tr>
<tr>
<td>WCYC Burgee</td>
<td>25.00</td>
</tr>
<tr>
<td>East Bay Cooks Cookbook</td>
<td>30.00</td>
</tr>
</tbody>
</table>
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, wcyc.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 20 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. Our beef and chicken is from Allied Pringle in Oakland. A family owned and run distributor of quality meat and poultry since 1964. The beef for our burger and steak is Certified Black Angus. Its form the Never Ever program which means it is 100% hormone and antibiotic free. 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 trans fat 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 2005-2019. 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 taste 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 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.

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 homework 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.