

**Thursday
January 13, 2022**

Happy Birthday Harry!
Happy Birthday Gracie!

The Finest and Freshest from the Sea

WALNUT CREEK YACHT CLUB

**"There is no pleasure sailors have greater
than sighting from the deep the distant land."**

Plautus

THE RAW BAR

Kumomoto

humboldt, california

Malpeque

prince edward island, canada

Beau Soleil

new brunswick, canada

dozen or more - 3.50 ea,

11 or fewer - 3.75 ea

Marin Miyagi

tomales bay, california

Fanny Bay

baynes sound, canada

Chelsea Gem

puget sound, Washington

dozen or more - 3.25 ea,

11 or fewer - 3.50 ea

lemon, wycy cocktail sauce, mignonette
freshly grated horseradish
or try chef kev's "hey mon that's **hot**" sauce

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 9.00 / bowl 12.00

Chickpea & Chorizo Soup

saffron, orange, roasted spiced almonds, chives

8.00 cup / bowl 11.00

STARTING LINE

Pink Hopper Prawn Cocktail

1/4 lb, chilled, wycy spice, cocktail sauce

17.00

Dungeness Crab Cakes

roasted apple aioli
arugula, fennel, pickled apple salad
pomegranate vinaigrette

19.00

Fish Tacos – Mahi Mahi

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

15.00

Monterey Bay Calamari

fried, cajun spices, onion, creole remoulade*

16.00

Maine Lobster Mac & Cheese Gratin

maine lobster meat, emmental, sierra jack
& smoked provolone cheese sauce

26.00

Smoked Trout & Sky Hill Farms Goat Cheese

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

17.00

STEAMERS 1lb

with grilled acme levain bread

Manilla Clams

salt spring island, british columbia
eld inlet, washington

18.00

Mussels

salt spring island, british columbia

17.00

white wine, garlic, parsley, lemon, butter

or

red wine, spanish chorizo, tomato
roasted garlic confit, crispy bread crumbs

or

red curry, coconut milk, mint
crispy shallots & garlic

Linguine & Clams

28.00

Linguine & Mussels

26.00

red sauce

red wine, orange, spanish chorizo
tomato, roasted garlic confit, cream
crispy bread crumbs

white sauce

white wine, cream, oregano, garlic
parsley, crispy bread crumbs

SALADS

**Any of these items can be
added to the salads below**

dungeness crab meat 4 oz - 24.00
grilled wycy spice chicken thigh - 11.00
chilled pink hopper prawns 4 oz - 16.00
wycy albacore confit salad 4 oz - 11.00
pt reyes farmstead blue cheese - 2.00

WCYC Louie

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

14.00

WCYC Caesar

romaine hearts, parmigiano reggiano
garlic crostini, caesar dressing*

13.00

Joe's Salad

organic salad leaves, fennel
radish, red onion, cucumber, tomato
balsamic - dijon vinaigrette

12.00

Iceberg Wedge

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

13.00

*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.

Bread & Butter is by request.

DOCKSIDE*

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

Halibut ~ Half Moon Bay, California
31.00

Swordfish ~ Honolulu, Hawaii
30.00

Dayboat Scallops ~ Damarscotta, Maine
31.00

Mahi Mahi ~ Tamarindo, Costa Rica
30.00

Yellowfin Tuna ~ Honolulu, Hawaii
32.00

Pink Hopper Prawns ~ Apalachicola, Florida
30.00

citrus scallion butter - mustard-dill* -
wycy tartar* - ginger, soy & sesame
lemon aioli*- creamy wasabi*
creole remoulade*

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

EXTRA RIGGING

Polenta Fries
lemon aioli*

Mushroom Rice Pilaf

Steamed Jasmine Rice
scallions

Regatta Fries
garlic, parsley, wycy seasoned salt

Potato Purée & Chives

Roasted Brussels Sprouts
bacon, maple-cider glaze

Sautéed Spinach & Garlic

Potato, Jalapeño & Cheddar Gratin
6.00

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DOWNWIND

WCYC Fish'n'Chips
today's fish: local rock cod
anchor steam beer batter, wycy tartar sauce*
regatta fries, wycy coleslaw *
18.00

San Fransisco Dungeness Crab
chilled, cracked & cleaned
lemon aioli, cocktail sauce, regatta fries, coleslaw
26.00 per lb

WCYC Commodore's Cioppino
dungeness crab, mussels, clams, prawns,
rock cod, chef kev's special cioppino sauce
sourdough garlic - parmesan toast
32.00

Hopper Prawn & Red Coconut Curry
red potato, green beans, bell pepper
jasmine rice cashews, crispy shallots, toasted garlic
32.00

Niman Ranch Black Angus New York Steak*
12 oz, red wine mushroom sauce
polenta fries, spinach & parmesan timbale
42.00

Ask us about
Whole Fish Dinners
Lobster & Crab Dinners
Chef's Tasting Menus

Available with 24 hour advance reservation

SANDWICHES

Dungeness Crab, Avocado & Bacon Grilled Cheese
smoked provolone cheese, toasted acme sourdough
22.00

Buttermilk Battered Crispy Fried Chicken Sandwich
toasted acme pain de mie bun
arugula, red onion, dill pickle
sweet & spicy mustard sauce
16.00

Maine Lobster Roll
battered & toasted acme torpedo roll
maine lobster meat, chilled in lemon aioli *
28.00

1/2 lb Natural Black Angus Beef Burger*
toasted acme pain de mie bun
lettuce, tomato, red onion, pickles
our special burger sauce*
16.00

Open Face Pacific Albacore Tuna Melt*
our albacore confit salad, toasted acme sourdough bread
melted sierra jack cheese
15.00

All sandwiches come with your choice of regatta fries
potato salad or wycy spiced potato chips
and our coleslaw

add cheese
(cheddar, sierra jack, blue cheese, or smoked provolone) 2.00
add honey-cured bacon 2.00

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