

**Thursday
March 16, 2023**

Happy Birthday Eula!
Happy Birthday Anna!
Happy Birthday Jonathan
Happy Birthday Jacque & Jordon!
Happy Queens Day!
Happy Anniversary Jaime & Greg!

The Finest and Freshest from the Sea

WALNUT CREEK YACHT CLUB

You'll never discover new oceans unless
you have the courage to lose sight of the shore
~Andre Gide

THE RAW BAR

Kumomoto

humboldt, california

dozen or more - 4.25 ea,
11 or fewer - 4.50 ea

Pink Moon

prince edward island, canada

Malpeque

prince edward island, canada

Sweet Petite

prince edward island, canada

dozen or more - 4.00 ea,
11 or fewer - 4.25 ea

Pickering Passage

eld inlet, washington

Point Reyes

tomales bay, california

dozen or more - 3.50 ea,
11 or fewer - 3.75 ea

lemon, wcyk cocktail sauce, mignonette

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

Tunisian Chickpea & Chicken Soup

scallions, mint crème fraiche, toasted almonds
cup 9.00 / bowl 12.00

STARTING LINE

Pink Hopper Prawn Cocktail

1/4 lb, chilled, wcyk spice, cocktail sauce
17.00

Dungeness Crab Cakes

arugula, fennel & pickled pear salad
roasted pear, garlic & pinenut aioli
19.00

Fish Tacos – Mahi Mahi

battered or grilled, shaved red cabbage
cilantro & cumin cream, avocado salsa
16.00

Monterey Bay Calamari

fried, cajun spices, onion, creole remoulade*
17.00

Maine Lobster Mac & Cheese Gratin

maine lobster meat, emmental, sierra jack
& smoked provolone cheese sauce
26.00

STEAMERS 1lb

with grilled acme levain bread

Manila Clams

salt spring island, british columbia
eld inlet, washington

Mussels

salt spring island, british columbia

white wine, garlic, parsley, lemon, butter
or

red wine, orange, chorizo, tomato, fennel
garlic, onion, mediterranean spice

or

red curry, coconut milk, cilantro
toasted cashews, crispy shallots & garlic

18.00

Linguine & Clams or Mussels or Both

white sauce

white wine, cream, oregano, garlic, crushed red chili
parsley, crispy bread crumbs

28.00

SALADS

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

maine rock crab meat 4 oz - 28.00
grilled wcyk spice chicken thigh - 12.00
chilled pink hopper prawns 4 oz - 16.00
pt reyes farmstead blue cheese - 2.00
honey cured bacon bits - 2.00

WCYC Louie

iceberg lettuce, cucumbers, egg
red onion, radish, tomato,
avocado, our louie dressing* on the side
16.00

WCYC Caesar

romaine hearts, parmigiano reggiano
garlic crostini, caesar dressing*
15.00

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*
15.00

Due to our current drought, we are serving water upon request only.

*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.

Smoked Trout & Sky Hill Farms Goat Cheese

hazelnut crumbed, arugula, shaved fennel
red onion, orange-sherry vinaigrette
19.00

The Finest and Freshest from the Sea

WALNUT CREEK YACHT CLUB

DOCKSIDE*

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

Halibut ~ San Francisco, California
32.00

Mahi Mahi ~ Tamarindo, Costa Rica
31.00

Swordfish ~ Honolulu, Hawaii
31.00

Dayboat Scallops ~ Damariscotta, Maine
37.00

Rainbow Trout ~ Boise, Idaho
29.00

Pink Hopper Prawns ~ Apalachicola, Florida
31.00

Yellowfin Tuna ~ Honolulu, Hawaii
35.00

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

These fish can also be prepared:

blackened ~ our cajun spice rub, seared
wcyt spiced ~ our special seafood rub, grilled
garlic, white wine & butter, sautéed
lemon, capers, dill & butter, sautéed

EXTRA RIGGING

Polenta Fries
lemon aioli*

Roasted Brussels Sprouts
bacon, maple-cider glaze

Mushroom Rice Pilaf

Steamed Jasmine Rice
scallions

Regatta Fries
garlic, parsley, wcyt seasoned salt

Potato Purée & Chives

Sautéed Spinach & Garlic
Potato, Jalapeño & Cheddar Gratin
6.00

DOWNWIND

WCYC Fish'n'Chips

today's fish: local rock cod
anchor steam beer batter, wcyt tartar sauce*
regatta fries, wcyt coleslaw
19.00

WCYC Commodore's Cioppino

dungeness crab, clams, mussels, prawns,
rock cod, chef kev's special cioppino sauce
sourdough garlic - parmesan toast
35.00

Bodega Bay Dungeness Crab

chilled, cracked & cleaned
lemon aioli, cocktail sauce, regatta fries, coleslaw
27.00 per lb

Hopper Prawn & Red Coconut Curry

red bell pepper, kabocha squash, thai eggplant
jasmine rice, cashews, crispy shallots, toasted garlic
32.00

Niman Ranch Black Angus New York Steak*

12 oz, red wine, roasted garlic & rosemary butter
horseradish - mashed potatoes, tomato relish, chives
42.00

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
17.00

Maine Lobster Roll

buttered & 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*
17.00

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

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

Ask us about

Whole Fish Dinners
Chef's Tasting Menus

Available with 24 hour advance reservation

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