

**Tuesday
May 14, 2024**

Happy Birthday Jane!
Happy Birthday Anna!
Happy Birthday Bill!
Happy Birthday Jaffray, Patricia & Jan!
Happy Anniversary Merrie Jo & Randy!

THE RAW BAR

Kumomoto

humboldt, california

dozen or more - 4.25 ea

11 or fewer - 4.50 ea

Bijou

new brunswick, canada

Summer Love

prince edward island, canada

dozen or more - 4.00 ea

11 or fewer - 4.25 ea

Point Reyes

tomales bay, california

Chelsea Gem

eld inlet, washington

Pickering Passage

puget sound, washington

dozen or more - 3.50 ea

11 or fewer - 3.75 ea

lemon, wcyk 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

Roasted Carrot, Red Bell Pepper & Chorizo Soup

crispy tortilla, cilantro crema
cup 8.00 / bowl 11.00

The Finest and Freshest from the Sea
WALNUT CREEK YACHT CLUB

STARTING LINE

Bay Shrimp Tostado

mango-charred scallion dressing
purple cabbage, salsa macha

16.00

Pink Hopper Prawn Cocktail

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

17.00

Dungeness Crab Cakes

roasted carrot harissa, arugula, fennel & orange salad
orange-sherry vinaigrette, toasted pistachios, mint oil

20.00

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

30.00

STEAMERS 11b

with grilled acme levain bread

Manila Clams

eld inlet, washington

Mussels

salt spring island, british columbia

white wine, garlic, parsley, lemon, butter

or

italian sausage, fennel, roasted garlic
tomato, red wine

or

green 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

red sauce

italian sausage, fennel, bell pepper
roasted garlic, tomato, red wine, crispy bread crumbs

28.00

**"To the person who does not know where
he wants to go there is no favorable wind."**

Seneca

SALADS

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

Smoked Trout & Sky Hill Farms Goat Cheese

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

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

oregon bay shrimp - 3 oz - add 12.00
maine lobster meat - 3 oz - add 28.00
chilled pink hopper shrimp - 4 oz add 16.00
grilled wcyk spice chicken thigh - add 12.00
pt reyes farmstead blue cheese - add 2.00
honey cured bacon - add 2.00

We are serving bread & butter 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.

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

Mahi Mahi~ San Clemente, Ecuador
31.00

Rainbow Trout ~ Boise, Idaho
28.00

Swordfish ~ Honolulu, Hawaii
31.00

Halibut ~ San Francisco, California
34.00

Dayboat Scallops ~ Damarascotta, Maine
37.00

Pink Hopper Shrimp~ Galveston, Texas
31.00

Big Eye Tuna ~ Honolulu, Hawaii
35.00

citrus scallion butter - mustard-dill* - wcyt tartar*
creamy wasabi - ginger, soy & sesame - lemon aioli*
- 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, white wine, capers, dill & butter, sautéed

EXTRA RIGGING

Grilled Delta Asparagus
wcyt spiced extra virgin olive oil, balsamic reduction

Mushroom Rice Pilaf

Steamed Jasmine Rice
scallions

Regatta Fries
garlic, parsley, wcyt seasoned salt

Potato Purée & Chives

Sautéed Spinach & Garlic

Potato, Jalapeño & Cheddar Gratin

Polenta Fries
lemon aioli*
6.00

DOWNWIND

WCYC Fish'n'Chips

today's fish: local rock cod
wally's ipa beer batter, wcyt tartar sauce*
regatta fries, wcyt coleslaw
20.00

Zarzuela de Mariscos - Spanish Seafood Stew

prawns, scallops, mussels, clams & rock cod
tomato-shellfish broth, almonds, garlic, saffron-olive rice pilaf
crispy serrano ham, grilled acme levain bread, lemon aioli
36.00

Pink Hopper Shrimp & Green Coconut Curry

green bell pepper, zucchini, sweet potato
jasmine rice, cashews, crispy shallots, toasted garlic
33.00

Niman Ranch Black Angus 12 oz, New York Steak*

blue cheese-potato croquettes
dijon mustard, brandy & herb butter, grilled asparagus
45.00

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SANDWICHES

Buttermilk Battered Crispy Fried Chicken Sandwich

toasted acme torpedo roll
arugula, red onion, dill pickle
sweet & spicy mustard sauce
17.00

Maryland Soft Shell Crab Poorboy

buttermilk batter, seasoned flour, fried, wcyt spice
toasted acme roll, creole remoulade, shredded lettuce, dill pickle
22.00

Maine Lobster Roll

buttered & toasted acme torpedo roll
maine lobster meat, chilled in lemon aioli *
32.00

1/2 lb Natural Black Angus Beef Burger*

toasted acme pain de mie bun
lettuce, tomato, red onion, pickles
our special burger sauce*
18.00

All sandwiches come with your choice of regatta garlic 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 Lobster Dinner
Whole Fish Dinners
Chef's Tasting Menus

Available with advance reservation