

**Thursday  
May 16, 2024**

Happy Birthday Mary Lou!  
Happy Anniversary Hana & Wayne!  
Congratulations Jessica!  
Happy Birthday Janice!  
Happy Birthday Lance!  
Happy Birthday Lesley!  
Happy 14th Anniversary Rita & Jacob!  
Welcome Isabella & Jax!

**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

**Sirena**

eld inlet, washington

**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 - 6 oz - add 12.00  
dungeness crab meat- 4 oz add 28.00  
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

**Northern Halibut ~ Yakutat, Alaska**  
36.00

**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

**Dungeness Crab, Avocado & Bacon Grilled Cheese**  
smoked provolone cheese, toasted acme sourdough  
28.00

**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**  
battered & 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**