

Monday
July 15, 2024

Happy Birthday Vicky!
Happy Birthday Inverleith!
Happy 2nd Anniversary Kendra & Chris!
Happy Anniversary Julie & Eric!
Happy Anniversary Ally & Ralph!

THE RAW BAR

Kumamoto

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

Summer Love
hope river, canada

Chelsea Gem
eld inlet, washington

Sapphire
eld inlet, washington
dozen or more - 4.00 ea
11 or fewer - 4.25 ea

Point Reyes
tomales bay, california

St Simon
new brunswick, canada
dozen or more - 3.50 ea
11 or fewer - 3.75 ea

lemon, wcyc 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

Nawlin's Seafood & Tomato Bisque
garlic sourdough croutons, chives, crème fraiche
cup 9.00 / bowl 12.00

The Finest and Freshest from the Sea

WALNUT CREEK YACHT CLUB

STARTING LINE

Smoked Trout & Sky Hill Farms Goat Cheese

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

Pink Hopper Prawn Cocktail

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

Dungeness Crab Cakes

apricot honey mostarda, arugula & fennel 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 1lb

with grilled acme levain bread

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 & Mussels

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

SALADS

WCYC Louie

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

WCYC Caesar

romaine hearts, parmesan 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

**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 wcyc spice chicken thigh - add 12.00
pt reyes farmstead blue cheese - add 2.00
honey cured bacon - add 2.00

**Bay Shrimp, Heirloom Tomato &
Iceberg Lettuce Salad**

sourdough crumble, pesto crema
heirloom tomato coulis
17.00

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.

DOCKSIDE*

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

Mahi Mahi~ San Clemente, Ecuador

31.00

King Salmon ~ Kodiak, Alaska

36.00

Rainbow Trout ~ Boise, Idaho

28.00

Swordfish ~ Honolulu, Hawaii

31.00

Halibut ~ San Francisco, California

34.00

Dayboat Scallops ~ Damariscotta, Maine

37.00

Pink Hopper Shrimp~ Galveston, Texas

31.00

Big Eye Tuna ~ Honolulu, Hawaii

35.00

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

These fish can also be prepared:

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

EXTRA RIGGING**Grilled Brentwood Sweet Yellow Corn**

lime crema, queso cotija, chef kev chile powder

Mushroom Rice Pilaf**Steamed Jasmine Rice**
scallions**Regatta Fries**

garlic, parsley, wcyc seasoned salt

Potato Purée & Chives**Sautéed Spinach & Garlic****Potato, Jalapeño & Cheddar Gratin****Polenta Fries**

lemon aioli*

6.00

The Finest and Freshest from the Sea**WALNUT CREEK YACHT CLUB****DOWNDOWN****SANDWICHES****Dungeness Crab, Avocado & Bacon Grilled Cheese**

smoked provolone cheese, toasted acme sourdough
28.00

Pacific Albacore Tuna Melt*

our albacore confit salad, melted sierra jack & cheddar cheese
sliced tomato, toasted acme sourdough bread, pickle spear
18.00

Buttermilk Battered Crispy Fried Chicken Sandwich

toasted acme torpedo roll
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 *
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 wcyc 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

*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.