

**Monday
October 21, 2024**

Happy Anniversary Stephanie & Nicholas!
Happy Retirement!

Congratulations
Emirates Team New Zealand on winning the 37th
Americas Cup 37!

THE RAW BAR*

Kumomoto

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

Summer Love

hope river, canada

Sapphire

eld inlet, Washington

Dugas

new brunswick, canada
dozen or more - 4.00 ea
11 or fewer - 4.25 ea

Point Reyes

tomales bay, california

Chelsea Gem

eld inlet, Washington

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

lemon, wcyk cocktail sauce, mignonette
freshly grated horseradish

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

Mushroom, Walnut & Blue Cheese Soup

sourdough sage croutons
cup 8.00 / bowl 11.00

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

Dungeness Crab Cakes

pickled pear, arugula & fennel salad
mint oil, curried pear & cashew aioli
20.00

Pink Hopper Prawn Cocktail

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

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

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

"Rivers know this: There is no hurry.
We shall get there someday."

A.A. Milne

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

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

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

Rainbow Trout ~ Boise, Idaho
28.00

King Salmon ~ Kodiak, Alaska
36.00

Mahi Mahi~ Tamarindo, Costa Rica
31.00

Swordfish ~ Honolulu, Hawaii
31.00

Halibut ~ San Francisco, California
34.00

Dayboat Scallops ~ Damarscotta, Maine
37.00

Pink Hopper Shrimp~ Galveston, Texas
31.00

Big Eye Tuna ~ Honolulu, Hawaii
35.00

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

These fish can also be prepared:

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

EXTRA RIGGING

Roasted Brussels Sprouts
bacon, maple-cider glaze

Mushroom Rice Pilaf

Steamed Jasmine Rice
scallions

Regatta Fries
garlic, parsley, wcyd seasoned salt

Potato Purée & Chives

Sautéed Spinach & Garlic

Potato, Jalapeño & Cheddar Gratin

Polenta Fries
lemon aioli*

DOWNWIND

WCYC Fish'n'Chips

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

Gumbo Ya Ya

spicy stew of pink hopper prawns, chicken, andouille sausage
okra, tomatoes, onions peppers, cajun spices, white rice
garlic cheese toast
35.00

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*

sautéed spinach & garlic, horseradish-potato puree
roasted garlic, rosemary & red wine butter
45.00

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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 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
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 wcyd 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