

**Friday  
November 8, 2024**

Happy Birthday Michele!  
Happy Birthday Adam!  
Happy Birthday Becky!  
Happy 56th Anniversary Rectors!  
Happy 21st Anniversary Kelly & Steve!

**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  
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 Red Onion, Potato & Sage Soup**

parmesan cheese twist, crème fraiche  
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

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

red sauce

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

28.00

"And it's a fair wind  
blowin' warm out of the south  
over my shoulder.  
Guess I'll set a course and go."

~Crosby, Stills, Kantner

**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.

**DOCKSIDE\***

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

**Rainbow Trout ~ Boise, Idaho**  
28.00

**Mahi Mahi~ Tamarindo, Costa Rica**  
31.00

**Swordfish ~ Honolulu, Hawaii**  
31.00

**Northern Halibut ~ Yakutat, Alaska**  
36.00

**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\* - wycy tartar\*  
creamy wasabi - ginger, soy & sesame - lemon aioli\*  
- creole remoulade\*

These fish can also be prepared:

blackened ~ our cajun spice rub, seared  
wycy 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, wycy seasoned salt

**Potato Purée & Chives**

**Sautéed Spinach & Garlic**

**Potato, Jalapeño & Cheddar Gratin**

**Polenta Fries**  
lemon aioli\*

# The Finest and Freshest from the Sea

## WALNUT CREEK YACHT CLUB

**DOWNWIND**

**WCYC Fish'n'Chips**

today's fish: local rock cod  
wally's ipa beer batter, wycy tartar sauce\*  
regatta fries, wycy 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 & Red Coconut Curry**

red bell pepper, kabocha squash, thai eggplant  
jasmine rice, cashews, crispy shallots, toasted garlic  
33.00

**Niman Ranch Black Angus 12 oz, New York Steak\***

sautéed spinach & garlic, horseradish-potato puree  
brandy, dijon & herb butter  
45.00

**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

**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 wycy 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**

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