

**Monday
January 20, 2025**

Happy Birthday Rodrick!
Happy Birthday Robert, Ruth & Jeremy!
Happy Birthday Amy & Randy!
Happy Birthday Jayne!

THE RAW BAR*

Shigoku

samish bay, washington

dozen or more - 4.25 ea

11 or fewer - 4.50 ea

Malpeque

prince edward island, canada

Chelsea Gem

eld inlet, washington

St Simon

new Brunswick, canada

Barchois

prince edward island, canada

dozen or more - 4.00 ea

11 or fewer - 4.25 ea

Sapphire

eld inlet, washington

dozen or more - 3.50 ea

11 or fewer - 3.75 ea

lemon, wycy 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

Thai Coconut Red Curry & Roasted Carrot Soup

toasted coconut, peanuts, mint oil
cup 8.00 / bowl 11.00

**The Finest and Freshest from the Sea
WALNUT CREEK YACHT CLUB**

STARTING LINE

Dungeness Crab Cakes

pickled pear, arugula & fennel salad
mint oil, curried pear & cashew aioli
21.00

Pink Hopper Prawn Cocktail

1/4 lb, chilled, wycy spice, cocktail sauce
18.00

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*
18.00

Maine Lobster Mac & Cheese Gratin

maine lobster meat, emmental, sierra jack
& smoked provolone cheese sauce
31.00

Smoked Trout & Sky Hill Farms Goat Cheese

hazelnut crumbed, arugula, shaved fennel
red onion, orange-sherry vinaigrette
20.00

STEAMERS 1lb

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

with grilled acme levain bread

19.00

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

29.00

SALADS

WCYC Louie

iceberg lettuce, cucumbers, egg
red onion, radish, tomato,
avocado, our louie dressing* on the side
18.00

WCYC Caesar

romaine hearts, parmigiano reggiano
garlic crostini, caesar dressing*
16.00

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*
16.00

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

dungeness crab meat- 4 oz add 30.00
maine lobster meat - 3 oz - add 28.00
chilled pink hopper shrimp - 4 oz add 18.00
grilled wycy spice chicken thigh - add 12.00
pt reyes farmstead blue cheese - add 3.00
honey cured bacon - add 3.00

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.

Happy Birthday Mike & Gary!
Happy Anniversary Lee & Katie!
Happy Birthday Christy!
Happy Birthday Daniel!

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
32.00

Swordfish ~ Honolulu, Hawaii
32.00

Halibut ~ San Francisco, California
35.00

Dayboat Scallops ~ Damarscotta, Maine
38.00

Pink Hopper Shrimp~ Galveston, Texas
32.00

Big Eye Tuna ~ Honolulu, Hawaii
36.00

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

Roasted Brussels Sprouts
bacon, maple-cider glaze

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*
8.00

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, wcyt tartar sauce*
regatta fries, wcyt coleslaw
21.00

WCYC Commodore's Cioppino

dungeness crab, clams, mussels, prawns,
rock cod, chef kev's special cioppino sauce
sourdough garlic - parmesan toast
36.00

San Francisco Dungeness Crab

chilled, cracked & cleaned
lemon aioli, cocktail sauce, regatta fries, coleslaw
market price 30.00 lb

Pink Hopper Shrimp & Red Coconut Curry

red bell pepper, kabocha squash, thai eggplant
jasmine rice, cashews, crispy shallots, toasted garlic
34.00

Niman Ranch Black Angus 12 oz, New York Steak*

sautéed spinach & garlic, horseradish-potato puree
rosemary, shallot & red wine butter
48.00

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SANDWICHES

Dungeness Crab, Avocado & Bacon Grilled Cheese
smoked provolone cheese, toasted acme sourdough
29.00

Buttermilk Battered Crispy Fried Chicken Sandwich
toasted acme torpedo roll
arugula, red onion, dill pickle
sweet & spicy mustard sauce
18.00

Maine Lobster Roll
battered & toasted acme torpedo roll
maine lobster meat, chilled in lemon aioli *
33.00

1/2 lb Natural Black Angus Beef Burger*
toasted acme pain de mie bun
lettuce, tomato, red onion, pickles
our special burger sauce*
20.00

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 3.00

Ask us about

Whole Lobster Dinner
Whole Fish Dinners
Chef's Tasting Menus

Available with advance reservation