

**Tuesday  
January 21, 2025**

Happy Birthday Elaine!  
Happy Birthday Julien!  
Happy Birthday Peter!  
Happy Birthday Victoria!  
Happy Birthday Eileen!

**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

**Summer Love**

hope river, canada

**Barachois**

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  
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

**Jamaican Jerk Chicken & Black Bean Soup**

cilantro creme fraiche, red onion, chopped egg  
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 60th Birthday Jeffrey!  
Happy Birthday Matthew!  
Happy Birthday Christina!

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

These fish can also be prepared:

blackened ~ our cajun spice rub, seared  
wcyk 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, wcyk 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, wcyk tartar sauce\*  
regatta fries, wcyk 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 wcyk 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**