

Friday March 21, 2025

Happy Anniversary Jia & Jim!
Happy Birthday Joe!
Happy Birthday Nicholas!
Happy Birthday LeAnne!
Happy Birthday La Raza!
Happy Birthday Agana & Richard!
Happy Birthday Trish!

THE RAW BAR*

Kumomoto

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

Kusshi

vancouver island, bc

St Simon

new brunswick, canada

Malpeque

prince edward island, canada
dozen or more - 4.00 ea
11 or fewer - 4.25 ea

Point Reyes

tomales bay, california

Mirimichi

totten 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

Pumpkin & Andouille Sausage Gumbo

jasmine rice, scallions
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, wcyk 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 wcyk 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.

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

Halibut ~ San Francisco, California
34.00

Mahi Mahi~ Tamarindo, Costa Rica
32.00

Dayboat Scallops ~ Damarscotta, Maine
38.00

Swordfish ~ Honolulu, Hawaii
32.00

Pink Hopper Shrimp~ Galveston, Texas
32.00

Yellowfin 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

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

San Francisco Dungeness Crab
chilled, cracked & cleaned
lemon aioli, cocktail sauce, regatta fries, coleslaw
market price
48.00 lb

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

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
28.00

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