

Friday  
April 25, 2025

Happy Birthday Wren!  
Happy Birthday David!  
Happy Birthday Bob!  
Happy Birthday Cierra!  
Happy Birthday Lisa & Katie!  
Welcome Ms. Eastman!  
Happy Retirement Leslie!

THE RAW BAR\*

Kumomoto

humboldt, california

dozen or more - 4.25 ea

11 or fewer - 4.50 ea

Kusshi

vancouver island, bc

Summer Love

hope river, canada

Malpeque

prince edward island, canada

dozen or more - 4.00 ea

11 or fewer - 4.25 ea

Point Reyes

tomales bay, california

Sapphire

eld inlet, washington

dozen or more - 3.50 ea

11 or fewer - 3.75 ea

lemon, wcyc 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

Tomato & Red Bell Pepper Soup

grilled zucchini, fennel, rosemary sourdough croutons

charred onion, jalapeño, crispy tortilla

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, wcyc 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

green 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

"A sailor is an artist whose medium is the wind.  
Live passionately, even if it kills you, because something  
is going to kill you anyway."

Webb Chiles

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 wcyc spice chicken thigh - add 12.00

pt reyes farmstead blue cheese - add 3.00

honey cured bacon - add 3.00

Thank You

to all our loyal members for years

and years and years and years

of love and support

You have been the wind in our sails

Oh the memories we have made!

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

Northern Halibut ~ Yakutat, Alaska  
37.00

Mahi Mahi~ Tamarindo, Costa Rica  
32.00

Rainbow Trout ~ Boise, Idaho  
28.00

Dayboat Scallops ~ Damarscotta, Maine  
38.00

Swordfish ~ Honolulu, Hawaii  
32.00

Pink Hopper Shrimp~ Galveston, Texas  
32.00

Big Eye Tuna ~ Honolulu, Hawaii  
36.00

mustard-dill\* - wcyc tartar\*  
ginger, soy & sesame - lemon aioli\*  
- creole remoulade\*

These fish can also be prepared:

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

EXTRA RIGGING

Grilled Delta Asparagus  
wcyc spiced extra virgin olive oil, balsamic reduction

Mushroom Rice Pilaf

Steamed Jasmine Rice  
scallions

Regatta Fries  
garlic, parsley, wcyc 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, wcyc tartar sauce\*  
regatta fries, wcyc coleslaw  
21.00

Gumbo Ya Ya  
spicy stew of pink hopper prawns, chicken, andouille sausage  
okra, tomatoes, onions peppers, cajun spices, white rice  
garlic cheese toast  
36.00

Pink Hopper Shrimp & Green Coconut Curry  
green bell pepper, sweet potato, green zucchini  
jasmine rice, cashews, crispy shallots, toasted garlic  
34.00

Niman Ranch Black Angus 12 oz, New York Steak\*  
sautéed spinach& garlic, horseradish-potato puree  
wcyc spice, garlic & dijon mustard 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  
buttered & 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  
or wcyc spiced potato chips  
and our coleslaw  
add  
cheese (cheddar, sierra jack, blue cheese, or smoked provolone) 2.00  
honey-cured bacon 3.00

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