

Saturday
May 3, 2025

Happy Birthday Kris!
Happy Birthday Robert!
Congratulations Class of 2025 Biz & Michael!
Happy Birthday Judith!
Happy Birthday Elise & Liz!
Happy Birthday Mary & Hank!
Happy Anniversary to the Howards!

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, peanuts
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
peanuts, 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 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, peanuts, 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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